PROVISIONER

ading Publication in the Meat Packing and Allied Industries Since 1891





Just as the Coast Guard Cutter is

designed to do a specific job and

is doing it with outstanding suc-

cess, so is the BUFFALO Self-

Emptying Silent Cutter designed,

Buffalo Self-Emptying Silent Cut-

ters provide outstanding advan-

tages that result in more output in

a shorter time. Their fast, smooth

and cool cutting protects protein

built and functioning.

value, improves the finished product and increases yield.

The exclusive machine design and Buffalo scientific knife arrangement insure a fine textured, high yielding emulsion, free from lumps and sinews. And because the knives give a clean, shear draw cut, they open up the cells, allowing maximum absorption of

IN CUTTERS

moisture resulting in higher yield of the finished product.

Since the sausage meat is always in clear view, the operator can in spect the batch constantly. This provides complete control over product and eliminates possibility of burning or shortening the

Our catalog tells the complete story. Write for a free copy.



JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities



QUALITY SAUSAGE MAKING MACHINE



Cloves

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HIME

Cloves of commerce are the unopened, dried flower buds of the clove tree, an evergreen of the myrtle family, growing 12 to 40 feet high in Zanzibar, Pemba, the Malaysian Archipelago, Ceylon, Sumatra, Java and the West Indies. The name is derived from the French word clou (a nail) from the resemblance of the dried bud to a nail, and aromatic as many of the plants of this order are, none is as highly so as this species, and none so valuable in commerce.

Cloves are one of the oldest spices in use, the earliest record being in Chinese books dating back to 266 B. C. Their preserving effect has been known for many centuries, and therefore, cloves are to be found in many formulas of mixed whole spices and as an ingredient in almost every ground mixed spice and seasoning. It has been said that

it is a lucky coincidence that some of the most effective spices also help to keep the food from spoiling, and this fact was known centuries ago.

Cream of Spice Cloves

Only imported, whole natural cloves of the highest grade and yield are used in producing Stange Cream of Spice Clove Seasoning. The Stange patented process of natural spice extraction retains all the natural flavor of true cloves. This science of seasoning produces higher standards of spice flavor, new techniques of blending, and by standardizing the strength, purity and quality of flavor obtained from natural spices and by utilizing all of the available flavoring substances, Stange has put FLAVOR CONTROL IN LARGE SCALE PRODUCTION UNDER LABORATORY CONTROL. Cream of Spice (C. O. S.) is nature's best put in a form most suitable for use in your products.



• WM J. STANGE CO. • 2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS



PROVISIONER

Volume 113

ECEMBER 15, 1945

Number 2

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Plant-Proved CLEANING AND GERMICIDAL MATERIALS & METHOD

Oakite's 36 years' experience in solving cleaning and sanitation problems is today invaluable to large and small meat packing, rendering, sausage and by-product manufacturing plants. Scientifically designed Oakite cleaning materials and methods enable plants to put daily cleanup work on an EFFECTIVE, equipment - SAVING, ECONOMICAL basis . . .

ECONOMICAL basis . . . help them to maintain high standards of QUALITY CONTROL easily.



Beef and Hog Trolleys
Grinders . . . Mixers
Stuffers . . . Ham Boilers
Baking Pans . . . Molds
Belly Boxes
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Cages . . . Cooking Kettles
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Gambrel Sticks
Boning and Cutting Boards
Viscera Tables, Pans, Belts
Ham and Bacon Trees
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Tables

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Conveyors
Cooler Rooms
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Refrigerant Condensers

Water-Cooled Compressors And Other Equipment



Meet Sanitary Regulations MORE EASILY EFFICIENTLY

Based on successful Nationwide experience in both large and small plants, a valuable 24-page, factilled Oakite Digest describes ways to remove contaminating foreign deposits from 77 different types of meat processing and handling equipment. It's your "bluepriat" to SPEEDY...THOROUGH... ECONOMICAL daily clean - up and sanitation procedures!

Put This In-Plant Experience to Work!

Write today for your FREE copy of the Oakite Meat Packers Degest. It will serve a dual purpose in helping to solve your present post-war sanitation problems. Or consult your nearby Oakite Technical Service Representative NOW about FAST, specialized Oakite cleaning procedures.

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OAKITE PRODUCTS, INC. 20A Thames St., New York 6, N.Y. Technical Service Representatives Located in Al Principal Chies of the United States and Commit

OAKITE

Decialized CLEANING

MATERIALS & METHODS FOR EVERY CLEANING PEGLIFICATION



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15, 1945

Revelation wraps reduce wrapping time because greaseproof paper sidewalls give substance, make wrap easier to pick up. No blocking or sticking. No double wraps. Saves labor.



More rigid finished package simplifies handling. Your product retains uniform shape, doesn't go limp. Result-extra display value and selling punch.

Merchandising factors are once again assuming their rightful importance, and here is the all-purpose bacon wrap that fills the bill. Full top visibility for your product . . . faster wrapping . . . a neater more rigid package!

Write today for samples and price information. See for yourself what an eye-compelling, sales-building package Revelation provides. There's no obligation.



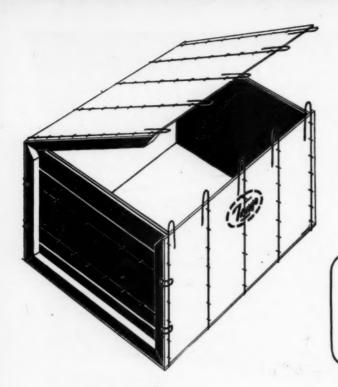
PLANTS AT MILWAUKEE, PHILADELPHIA, LOS ANGELES, TUCSON ... SALES OFFICES IN ALL PRINCIPAL CITIES

There's a Milprint Package for

Hams . . . Picnics . . . Bacon Squares ... Sliced Bacon . . . Cooked Leaves . . Pork Sausage . . . Souse . . . Chili Can Carne and other specialties.

The National Provisioner-December 15, 1945

Page 6



ready to pack in less than a minute!

ONE REASON WHY MEAT PACK-ERS ALL OVER THE COUNTRY USE MORE THAN 15,000,000 WIREBOUND BOXES ANNUALLY.

For over forty years Wirebound Boxes have helped the meat packers keep pace with high production demands.

- Wirebounds are supplied at least two-thirds assembled.
- Assembly is completed easily with simple hand tools—even by unskilled help.
- and, when packed require but a few seconds to close—ready for shipment.

WIREBOUND BOX MANUFACTURERS ASSOCIATION Room 1823 Borland Bldg.

CHICAGO 3, ILL.



Uresound BOXES & CRATES

ON THE JOB . . . EVERYWHERE



Wherever perishables are transported—along a military road in some foreign country, or along peaceful U. S. Highway 10—you'll find THERMO KING Automatic Refrigeration for Trucks and Trailers.

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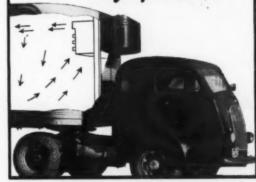
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15, 196

THERMO KING, a complete, factory-packaged unit, requires no connection to the tractor. The patented "mount-forward" design occupies only 7.53 cu. ft. of payload space ... allows an extra ton of profitable payload! THERMO KING systems are easy to install and operate . . . just fill the tank, "Set the Thermostat and Snap the Switch!"

For safe, economical and efficient automatic transport refrigeration investigate THERMO KING.

AUTOMATIC Transport
Refrigeration



CONTROLLED TEMPERATURE

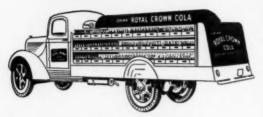
Powered by an air-cooled gas engine and controlled by a thermostat, this unit keeps the interior of truck or trailer at an even low temperature regardless of climate or temperature changes.

U.S. THERMO CONTROL CO.

PIONEER MANUFACTURERS OF AUTOMATIC TRANSPORT REFRIGERATION SYSTEMS
44 SOUTH TWELFTH STREET * MINNEAPOLIS 4, MINNESOTA

"Run"a Complete ...

ADVERTISING PROGRAM ON YOUR TRUCKS



BEVERAGE TRUCK

Effective use of top-panel, rear and cab door of "special body" trucks.



PANEL TRUCK

This body style affords an ideal utilization of side panel, rear and cabs.



PASSENGER COUPE

Even sales or business cars offer an excellent spot advertising opportunity.



TOP OF CARS AND TRUCKS

Truck-top advertising is becoming popular in "tall-building" areas.

WITH MEYERCORD TRUCK DECALS!

Observe the effective, non-cluttered use of space as shown in Royal Crown's complete Meyercord Truck Decal advertising program. Then remember that the space is free. It doesn't cost you a cent. Utilize these or similar areas on your own trucks with Meyercord Decals for lasting, colorful "selling on the run." Meyercord Truck Decals are economical for a dozen trucks or a thousand. They're durable, washable, weather-resistant and can be made in any colors, size or design. Over-

night application saves off-the-street time . . . and they stay "put." Free designing service. Ask for details. Address inquiries to Dept. 38-12.

FREE! TRUCK VISUALIZER

Contains helpful hints on lettering decorating; with outline diagrams for experimental designing of many body types—from panel deliveries to vans and tank trucks. Send for your free copy . . . TODAY!



THE MEYERCORD CO., 5323 WEST LAKE STREET . CHICAGO 44, ILLINOIS

Only Quality can truly reflect quality!

Do your products look their best for that all-important date with the consumer? Make sure the quality products you pack are seen and appreciated—with all their colorful eye and appetite appeal—send them to market in clear, clean inviting Anchorglass packages!

Shoppers everywhere have learned to associate glass packaging with top quality merchandise. There's a right combination of light, strong Anchorglass container and dependable Anchor Cap to help you take best advantage of this merchandising trend.

Let us help you plan your new package or improve the ones you have. Private glass show cases will emphasize and enhance the quality of your products—make them easy to use—and keep them pure and fresh to the last bit!



NOIS



when you think of Cinderella...



...you think of Prince Charming



when you think of energy...



... think of dextrose sugar

THE STORY of Cinderella is known to everyone, and almost as well known is the story of dextrose. A recent survey showed that 8 out of 10 people can now identify dextrose... thanks to

sustained educational advertising, almost everybody today knows that dextrose is food energy.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

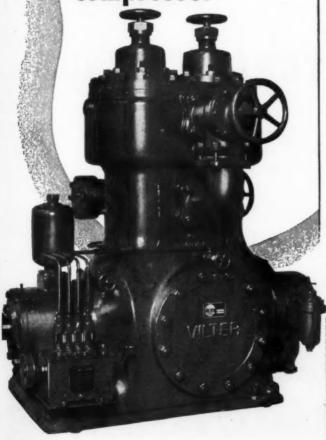
CERELOSE & dextrose

When you convert your refrigeration system for

Food Freezing

(or start a new plant from scratch)

.cut power costs and increase efficiency with this Vilter booster compressor







• For food freezing — and other low temperature work — a Vilter two-stage system offers two important advantages: First, a Vilter Booster Compressor, combined with your present equipment will cut power costs 10% to 20% as compared to a simple compression system. Second, under the same conditions, the new two-stage combination will deliver a longer useful life than the original single-stage installation,

Whether the problem is one of converting your present set-up into a food-freezer, or the designing of an entirely new installation, Vilter experience can help you. Vilter offers you the sound engineering and quality construction which, since 1867, hav made a Vilter installation something to be proud of.

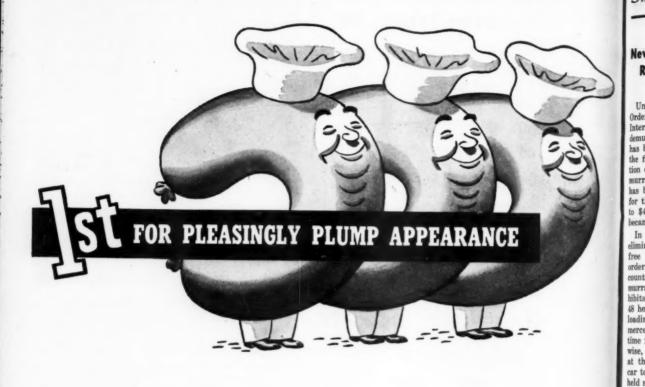
Ask for Bulletin 935 on the Vilter Booster Com-Ask for Bulletin 935 on the Vilter Booster Compressor, and write us fully regarding your freezing requirements; state whether you are interested in batch or continuous freezing, and the amount to be handled in a given period of time. Address the nearest Vilter branch office, distributor, or The Vilter Manufacturing Co., Dept. L-18. Milwaukee 7, Wis.

Branch offices and distributors in principal cities.



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ARMOUR NATURAL CASINGS

Sausage in Armour Natural Beef Round Casings has the plump, appetizing appearance that invites sales.



- ★ Plump!
- ★ Flavorful!
- * Fresh!
- **★** Uniform!

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New ICC Orders Boost Reefer Demurrage and Restrict Time Allowed

Under revised and reissued Service Order 180, released this week by the Interstate Commerce Commission, the demurrage rate on refrigerator cars has been increased to \$11 per day for the first day or fraction after expiration of the 48-hour free time. The demurrage charge for the second day has been increased to \$22 and the fee for the third and each succeeding day to \$44. Increased demurrage charges became effective December 15.

In Service Order 394 the ICC has eliminated Sundays and holidays from free time. Prior to issuance of the order, Sundays and holidays were not counted in the free period or for demurrage purposes. The order also probibits carriers from granting more than 48 hours free time on reefers held for leading or unloading in domestic commerce, or more than 120 hours free time for loading or unloading in coastwise, intercoastal or foreign commerce at the point of trans-shipment from car to vessel, or vessel to car, or when held short of such transfer point.

Provisions of the orders apply to intrastate as well as interstate and foreign traffic. The orders expire February 15, 1946.

In Service Order 396 the railroads have been ordered to discontinue holding cars containing perishables for the purpose of diversion, reconsignment or disposition.

Carload shipments of perishables held beyond two days aside from Sundays and bank holidays after 7 a.m. after the car arrived at any point and prior to delivery at the destination and then reforwarded upon request of the consignor will be assessed full local or joint rates, not proportionals, ICC ruled.

MICKELBERRY ACQUIRES LACLEDE AT ST. LOUIS

Mickelberry's Food Products Company has acquired the plant of the Laclede Packing Co. at St. Louis, Mo. The Chicago firm began operation of the Laclede unit on December 12. George Duwe, president of Mickelberry, said that with the exception of the former owners of the Laclede company, whose executive posts must be filled, Laclede personnel will be unaffected by the change in ownership.

The Mickelberry company now operates four slaughtering plants—St. Louis, Mo. (Laclede), Paris, Ill., Rushville, Ill., and Milwaukee, Wis.—besides a meat processing unit at Chicago.

REINSTATE SET-ASIDE ON CHOICE AND GOOD GRADE BEEF FOR ARMY

The U.S. Department of Agriculture this week reinstated the set-aside of Good and Choice grades of beef to provide for military requirements which are not being satisfied currently by purchases on the open market. This set-aside will be continued only until military needs can once more be met through open market purchases, it was stated.

Effective December 16, federally inspected slaughterers will be required to set aside 30 per cent of U.S. Choice steer and heifer beef, 30 per cent of U.S. Good steer and heifer beef, and 30 per cent of U.S. Good cow beef. This action, taken under WFO 75.2, also requires that not less than 80 per cent of the Good and Choice grades of beef set aside for purchase by the armed forces be prepared as frozen, boneless beef in accordance with army specifications.

New set-aside requirements covering good and choice grades of beef apply to all federally inspected slaughterers in all states. Set-aside requirements now in effect on beef of lower grades are not changed by this amendment. Set-aside on the lower grades of beef, and on veal and mutton, was reinstated October 14 to assist in obtaining meat for export.

CIO NEGOTIATES WITH STRIKE CLUB IN HAND

Following the strike vote by the United Packinghouse Workers Union (CIO), the executive board of the union met in Chicago this week and discussed the possibility of staging the national work stoppage. The union is currently carrying on negotiations for wage increases with Armour and Company, the Cudahy Packing Co., Wilson & Co. and Swift & Company. Officers of the union have been empowered to select exact dates for the strike, if one is called.

The union is asking for a total wage increase of 25c per hour with an initial boost of 17½c per hour. Union officials claim that after two weeks of negotiations with the four packers, the highest offer to date would call for a raise of 5½c per hour.

Union officials contend that packer wage rates have not advanced since Pearl Harbor, with the exception of slight geographical differential adjustments and "fringe" concessions; that the cost of living has gone up more than the 33 per cent estimated by the government; that existing high earnings per week, based on overtime, are temporary; that the basic common labor rate in the meat industry fell out of line with other industries during the war; that wages must be higher to bring more men into meat plants, and that demands for a 25c increase, with an initial installment of 171/2c per hour, are based not only on wartime profits but a high volume of slaughter for two or three years.

Laforge Named President by Directors OF NATIONAL RENDERERS ASSOCIATION

John T. LaForge of John T. LaForge Co., Freeport, Ill., was elected president of the National Renderers Association at a meeting of the association's board of directors at the Palmer House, Chicago, on December 11. Mr. LaForge takes the place of D. M. Pfeiffer of the Akron Soap Co., Akron, O., who has headed the group for several years.

Mr. LaForge is well known in the rendering field, having served as vice president of the national association and as chairman of the organization's fifth regional area.

A. C. Collins of the Pittsburgh Melting Co., Pittsburgh, Pa., was elected vice president of the association by the board, Judge W. S. Snow of Alexandria, Va., was reappointed Washington counsel and F. B. Wise, Washington, D. C., was continued as secretary-treasurer. Mr. Wise has recently resumed direction of the association's Washington office after a leave of absence spent in the armed forces.

Directors of the association were

given a brief outline of the fats and oils situation by a representative of the U. S. Department of Agriculture, while Wilder Breckinridge, chairman of the American Fat Salvage Committee, presented statistics on the work of that agency and the continued need for its services. Members of the board decided to maintain the support given the fat salvage campaign by the industry to the same extent as in the past, it was officially announced.

Dr. John Lee Coulter, former member of the U. S. tariff commission, gave a preliminary report on "Fats and Oils, Their Sources, Uses and Markets."

New directors who took their places on the board at the meeting included: Area 1, Harold Naugle, Consolidated Rendering Co., Boston; Area 4, Waldo Behr of the Wayne Soap Co., Detroit, and A. C. Collins of the Pittsburgh Melting Co., Pittsburgh; Area 7, R. H. Lamping, Dallas, Tex., and Area 8, Jack Golden, Utah By-Products Co., Salt Lake City.

This article on protein hydrolysates and their use in flavoring foods is based, in part, upon a talk given by Dr. Hall before a recent meeting of the Chicago section of the Institute of Food Technologists.

Protein Hydrolysates Point the Way to New Specialty Items

PROTEIN hydrolysates offer the meat packer, sausage processor and food manufacturer a fine opportunity to improve the flavor of his products and to create interesting new specialty items.

These protein hydrolysates—comprising the amino acids or primary building blocks of which proteins are composed—may be utilized in food products either to increase nutritional value or to improve the flavor of the foods. The latter purpose is the one in which we are most interested. The object of our research in this field has been primarily to develop protein hydrolysates which can be used in food products for the sake of flavor, but which, at the same time, will not affect their keeping qualities and palatability.

One of the most interesting characteristics of protein hydrolysates from the standpoint of the meat processor is the fact that the flavor which they impart to foods is predominantly a "meaty" one. It might even be said that protein hydrolysates contribute more of a typical meat flavor to certain products in which they are used than do the other constituents, even though the latter are all meat or meat derivatives. This is understandable since the amino acids are the flavorful factors in proteins and in protein hydrolysates we are able to use them in their most effective form.

One example of the flavoring qualities of amino acids with which meat processors are familiar is cured meat; in the curing process there is a partial hydrolysis of some of the protein which gives these products part of their characteristic flavor.

Heightens Meat Flavor

There are a number of meat industry products in which hydrolyzed proteins can be used to advantage to heighten meat flavor. These include sausage, hash, meat loaves, stews, gravies, bouillon cubes, dog food and others. In one or two instances the hydrolysates added would comprise a large enough proportion of the total mass to make a significant nutritional contribution to the food. An example is bouillon cubes. In most products, however, it would be impractical to use enough to obtain any particular food value.

The first use of hydrolysates that we know about occurred in China and Japan about 1908, and several patents on them were issued to the Japanese scientist By DR. LLOYD HALL
The Griffith Laboratories

Ikeda in 1912. The Japanese were the first to use monosodium glutamate, one of the salts of glutamic acid, for commercial purposes and, until 1935, most of the monosodium glutamate used in this country was purchased from Japan. About 1935, monosodium glutamate was put into production in this country, and shortly thereafter an Ohio company began turning out this product.

There are many patents which have been taken out, some of them on protein hydrolysates and some on flavoring materials of hydrolyzed proteins. These indicate the very considerable interest and great amount of work that has been done in trying to develop protein hydrolysates which can be used profitably by the food industry. Use of hydrolysates spurted during the war, principally due to their use in dehydrated soup mixes.

We have found the hydrochloric acid hydrolysis of proteins the best method for making a product for use in foods.

The proportion of the various amino acids differs in the various proteins employed in the production of hydrolysates. The most commonly used are wheat and corn gluten, yeast, soybean flour and casein. We find, peculiarly enough, that very few proteins are complete from the standpoint of their amino acid content. Probably the most complete protein we have is casein.

It is important to choose the proper proteins for hydrolysis. We have attempted to analyze various proteins, to find which ones make the best basic raw material for hydrolysis, so as to give the end-product the best possible flavor values. We believe that a mixture of casein, corn and wheat gluten gives the best type of product from the standpoint of flavor as well as nutritive value.

We have used lard cracklings (with most of the residual fat removed by solvent extraction) and obtained an almost pure (even though not complete) protein.

It is interesting to note that the meat industry has a bountiful source of protein hydrolysates in cracklings; it is possible that a better outlet for these by-products might be found in their hydrolysis and use in some industrial processes.

Protein hydrolysates are available either in the form of a spray-dried pow-

der or in a liquid of 30 to 35 per cent concentration. The powder possesses the quality of picking up moisture from the air. We do not consider hydrolysate pastes too satisfactory since we believe that in concentrating the liquid there is a partial destruction of some of the flavorful amino acids.

The control points in our evaluation of liquid hydrolysates are per cent of solids, sodium chloride and amino nitrogen. The last two criteria are employed in evaluating hydrolysate powders. We find that, comparing taste with amino nitrogen content, the higher the amino nitrogen, the better the taste. In a typical sample of hydrochloric acid hydrochloric acid hydrochloric acid hydrochloric protein we find that the amino nitrogen is high, indicating that we have a fairly good, flavorful protein powder, and also one with fairly good nutritional value. All essential amino acids, with the exception of tryptophane, are preent in acceptable amounts.

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Urges Better Standards

In the use of hydrolyzed protein for food products it seems we ought to set up better standards than we have had in the past in order to produce the lest possible products. There are many of these products on the market and very seldom do we know even the amino nitrogen content and the amount of salt in them.

The amount of amino nitrogen must be determined in the proper evaluation of protein hydrolysates; so must the identity of the amino acids present. The so-called "dispensable" amino acid seem to give, in most instances, more of a flavor contribution than some of the indispensable acids. For instance, monsodium glutamate, and also some of the others which are dispensable, such # glycine, give flavor values that result is a good taste in food products. We have always believed that it is better to have a combination of all of the amino acid since we get a more rounded flavor and a more acceptable taste value, than with only one of the amino acids.

We have found, however, that is hydrolyzed proteins cannot be used in making chicken soup, apparently because the reaction that occurs between some of the amino acids and the destrose usually found in such soup.

The protein hydrolysates offer a tremendous challenge to food chemists is finding specific uses for them in various food products.

Hormel Sales and Profit Dip Below Last Year's Level

NET profit of Geo. A. Hormel & Co., Austin, Minn., for the fiscal year ended October 27, 1945, totaled \$1,273,-639 compared with \$1,543,313 in 1944 and \$1,312,203 in 1943, but the 1945 earnings do not re-



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JAY HORMEL

flect any of the additional subsidy which may accrue to the company as a result of the recent adjustments made under the Barkley-Bates amendment to the price control act.

In announcing the omission of the new subsidy from the company's 1945 financial report, Jay C. Hormel, president, told

stockholders that the practical effect of error is reduced by the fact that any such final government payment will be offset, in large degree, by the amount paid the government in taxes.

Hormel sales for the 1945 year, both tonnage and dollar, were about one-sixth smaller than the all-time record established in 1944. Weight of product sold in 1945 was 541,910,599 lbs., down 16.1 per cent from the 646,500,609 lbs. handled in 1944 and also slightly below tonnage for 1943. Dollar sales this year amounted to \$116,983,646, or 15.7 per cent less than in 1944.

Net Profit 1.1% of Sales

Net profit of \$1,273,639 amounted to approximately 1.1 per cent of net sales and about two-tenths of a cent per pound of live weight of animals slaughtered

Mr. Hormel reported that the firm's capital stock and surplus totaled \$15,-346,013. The company had no funded debt or any borrowed money or any other indebtedness at the year-end beyond current and customary bills. Its net working capital as of October 27, 1945, was \$10,086,891, of which \$6,287,-380 was in cash, \$811,950 in U.S. securities and \$3,452,489 in trade accounts. The ratio of current assets to current liabilities was three to one. Inventories of products, livestock, packages and materials as of October 27 amounted to \$4,520,440.

Stating that the outlook for the coming year is uncertain, Mr. Hormel cited a number of the factors influencing the situation.

"The predicted rush of cattle to market from the ranges has not yet materialized," he said, and pointed out that "government reports indicate a decline in the number of lambs produced. Although the company has joined with other agencies in promoting careful use

(Continued on page 33.)

Views of OPA Industry Advisory Committee Members on Termination of Price Control

THIRTY-EIGHT per cent of OPA food advisory committee members replying to questions on price control termination asked them by Price Administrator Chester Bowles, indicated a belief that food price controls can be dropped immediately or by January 1, 1946, while about another third gave July, 1946, as the date for removal and 10 per cent gave January, 1947, as the lifting date. Eleven per cent of the food industry advisors did not set definite dates for price control termination.

Administrator Bowles said that he asked advisory committee members representing all industries the following questions:

1: When do you think the relation of supply and demand in your line of business will be such that price controls can be safely removed—without causing temporary price inflation and subsequent deflation?

2: Are there any other industries in which you think price ceilings should be continued for a longer period than in your own line of business? If so, which ones? For how long?

3: How about business in general—when can all ceilings on prices be removed without the risk of temporary general inflation and subsequent depression?

The administrator reported that 2,727 replies were received from committee members from all industries; 723 food men replied to the questions.

Many food men who gave dates for lifting price controls attached an "if" to their dating. They stated that controls should be dropped sooner than the dates they designated or later, according to what supply-demand conditions turn out to be. They suggested dropping controls item by item rather than on the entire industry at one time. They also pointed out that wage policies are factors in price control. The same type of qualifying reservations were given by advisory committeemen from other industries who selected specific dates for getting out of price control.

Price Administrator Bowles said that many of the advisors who set no dates for dropping controls, or who placed qualifying conditions with the dates they set, wrote their reasons to him.

Views of Meat Packers

One meat packer wrote, "Only when the supply of any commodity is sufficient to remove pressure against higher prices should ceilings be removed. As to pork, that time appears to be many months in the future, and it is difficult to predict any specific date at this time. We are certain that any further inflation should be prevented at any cost."

Another meat packer stated, "It is fully realized that there are those who advocate the removal of price ceilings because of their dislike of government

control, but to run the slightest risk of inflation would be showing extremely bad judgment and would cause a situation we would regret."

A refiner of edible oils said, "Rigid price control should remain in effect for nine months or more, and perhaps by that time we shall have a clearer picture of supply, demand, import and export possibilities, taxes, employment, labor costs, and many other factors—any of which may keep our economy out of balance."

Of the 723 food advisors replying, 27 per cent stated that controls in other industries could be safely lifted by July. 1946. About half of those who set a date wrote in various qualifying conditions. Twenty-nine per cent of the focd men said dropping price controls in other industries depended entirely on the supply and demand balance, labor costs, rapidity of reconversion, export and imports, etc. A number stated that as long as control continues on parts, control should continue on finished products. They indicated too that controls on any one product should be maintained on all levels-distribution as well as manufac-

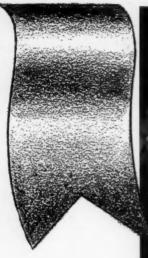
Advisors Outside Food Group

Committee members from outside the food group reacted to the need for controls over food as follows: Replies came from representatives of such industries as transportation, public utilities, solid fuels, petroleum, textiles, apparel, metals, lumber, building materials, rubber, machinery, automobile, paper and service trades. Of 1,413 industry advisors who replied to this question, 30 per cent said they thought price control should continue longer in foods than in their own lines.

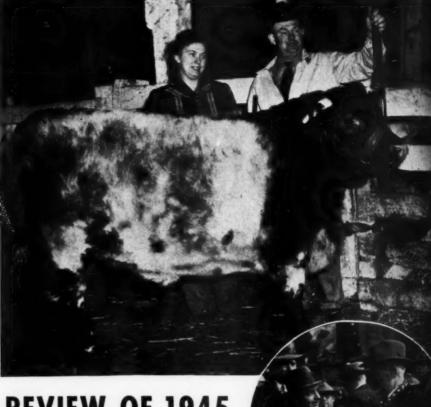
The first 2,727 answers received to the third question showed that only 6 per cent of the industry advisory committeemen were for immediate elimination of all price controls. Another 6 per cent favored decontrol by January 1, 1946. July 1 of next year was set as the decontrol date by 29 per cent. The greatest percentage, 42 per cent, did not set definite dates for dropping price ceilings in general. Most of these said they thought decontrol should depend on supply and demand and wage stabilization.

AMENDMENT 10, RMPR 156

Amendment 10 to RMPR 156 extends through January 31, 1946, the period during which products contracted for under subsequently terminated war procurement contracts may be sold to civilian buyers. The original termination date for sale of such product to civilians was December 8. Neither sales nor deliveries to civilians may be made after the new expiration date.



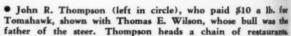
• Right: Mr. and Mrs. J. Duea with Tomahawk, grand champion steer at the recent Chicago show. The 1,110 lb. Shorthorn steer later sold for a record price of \$11,110.



PICTORIAL REVIEW OF 1945 CHICAGO LIVESTOCK SHOW



- Above: This black steer, shown by Robert Johnson, was the runner-up to the grand champion and was a leading contender for the title until the final judging. Here he was just being made champion of the breed. He was later reserve champion.
- Right: A view of the vast crowd as the champions were sold at auction. Buyers, spectators and cameramen literally filled the big auction ring. The crowd this day was largest in history.











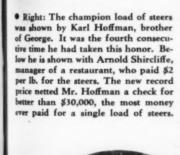
- Upper left: Francis Callahan with his grand champion Chester White hog. This animal sold in the auction ring at a new record price of \$7 per lb.
- Upper right: Wayne Disch and champion Southdown lambs. This is the sixth year in a row this title has been won by the Disch family of Evansville, Wis.
- Left: The champion load of hogs belonged to George Hoffman, Iowa. It was his fifth straight title in this competition. The load sold for a record 25c per lb.

GRAND CHAMPIONS

OF THE SHOW .

TO CHEST COOK KARL HOFFMAN MASTER

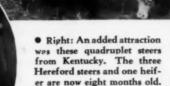
HED BY T. O. RANCH-RATOR NEW MERICO ED BY ROBERT STORE & KARL HOFFMAN CHICAGO PRODUCTES COMMISSION ASS'N.



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PORT EDWARDS

COMPANY

WISCONSIN

Position of Miller and Hart Stronger; Sales and Net Dip

TET sales by Miller and Hart, Inc., totaled \$16,351,188 during the fiscal year ended October 27, 1945, compared with sales of \$20,983,050 in the preceding year. The company's hog



D. R. HOWLAND

slaughter in the 1945 fiscal year was 34.5 per cent smaller than in 1944, while total hog kill under federal inspection for the same period showed a 42.7 per cent decline.

Net income of the company for the 1945 fiscal year amounted to \$212,-525 against \$253,-852 for the 1944 period. The profit and loss statement

shows that \$480,000 was provided for federal income and excess profits taxes for 1945—a figure more than double net income.

In reporting to the stockholders, D. R. Howland, president of Miller and Hart, said that in addition to hog shortages, the firm's sales volume was reduced by two other factors. One was the inability to buy raw materials from other packers, and the second was the inability to obtain additional labor during peak periods.

No Funded Debt

President Howland noted that on January 1, 1945, the company redeemed all outstanding debentures and, as a result, now has no funded indebtedness. Outstanding convertible preference stock was reduced during the year by 722 shares. Mr. Howland cited figures to show the improvement in the financial position of the company between October 31, 1939, when the capital stock was reclassified, and October 27, 1945.

Current assets on October 27, 1945 totaled \$1,819,355.46 compared with \$754,753.50 in 1939; net working capital as of the close of the 1945 fiscal year amounted to \$1,199,558.82 against \$614,-497.71 in 1939; total assets on October 27, 1945, were \$2,321,774.84 (trade marks, etc. at \$1) against \$2,195,581.02 (trade marks, etc. at \$210,747.32) in 1939. Whereas in 1939 long term debt amounted to \$652,400, by 1945 it had been reduced to nothing.

President Howland said that a dividend of \$1 per share on the prior preferred stock has been declared, payable January 12, 1946, on the earnings for the 1945 fiscal year. When this dividend has been paid, all dividends earned on this stock will have been paid in full and no dividends will accrue until the earnings for the fiscal year ending November 2, 1946, have been determined.

Statements of profit and loss and

15, 1945



SCHOLARSHIP WINNERS IN MEAT ANIMAL CONTEST

Winners of scholarships in the National 4-H Meat Animal Contest are shown here with the prize donor, Thomas E. Wilson, chairman the board, Wilson & Co., and chairman of the National Committee on Boys and Girls Work. The boys are (I. to r.) Wesley D. Fields, Gooding, Idaho; Robert W. Orebaugh, Parker, Ind.; Elwood S. Du Bois, jr., Salem, N. Y., and Gerald L. Honick, Blackwell, Okla.

earned surplus for the 52 weeks ended October 27, 1945, follow:

STATEMENT OF PROFIT AND LOSS

Sales Less-Freight, returns, hauling, etc.	\$16	3,441,577.47 90,389.44
Net sales		3,351,188.03 5,387,202.46
Gross profit on sales		963,985.57 276,972,12
Operating profit (after deducting \$88.416.52 for depreciation) Other Income: Rentals (net)\$ 16,785.50		687,013.45
Interest and miscellaneous 5,676.88		22,462.38
Other Deductions: Interest and premium on debentures\$ 2,898.00 Contribution to pension	8	709,475,83
fund 14,053.31		16,951.31
Profit before federal Income taxes Provision for Federal Income Taxes: Normal tax and surtax\$ 90,000,00 Excess profits tax 390,000,00	.8	692,524.52 480,000.00
Net profit for period	. 8	212,524.52

STATEMENT OF EARNED SURPLUS SINCE MARCH 1, 1941

		-
Balance October 28, 1944 Net Profit for 52 weeks Ended	8	925,847.3
October 27, 1945		212,524.5
Deduct:	8	1,138,371.8
Dividends declared on prior preferred stock (\$1.75 per share)\$143,432.00 Portion of cost of company's preferred stock purchased 28,990.94		172,422.9
Rulance October 27 1945	*	065 048 0

EMPLOYING HANDICAPPED

As a guide to employers in the placement of persons afflicted with physical disabilities but who are still competent to do certain types of work, the Association of Casualty and Surety Executives has published a booklet entitled, "The Physically Impaired—A Guidebook to Their Employment."

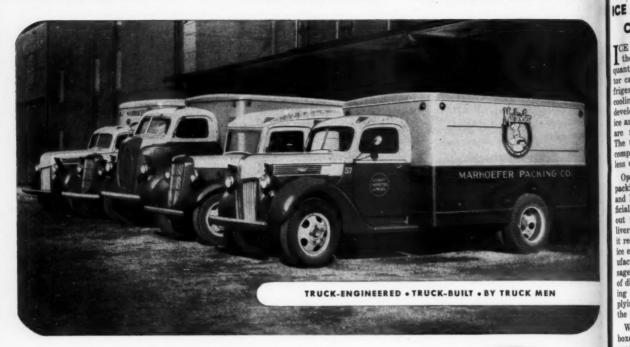
Grade Labelling Canned Meats with New Ceilings

Amendment 5 to Office of Economic Stabilization Regulation 1 on grading and grade labelling of meats, requires that sterile canned meats containing any proportion of Utility beef, veal, lamb and mutton sold pursuant to an order issued under Section 9 of RMPR No. 156 must have clearly printed upon the container, a statement of the specific grade of meat it contains. The new requirement applies only to orders under Section 9, issued after December 6, the effective date of the amendment. The action, which will insure that canned meats containing better than the lowest quality meats will be grademarked, is made necessary by the fact that the price administrator has no power to require grade labelling of canned meats.

Section 9 of RMPR No. 156 provides that in certain cases the administrator may authorize sale of sterile canned meats where a maximum price for the product cannot be determined under general pricing provisions of the regulation. Canned meats include combinations of meats and by-products with vegetables, milk, etc.

Ordinarily, the quality of beef, veal, lamb or mutton used in the production of canned meats is equivalent to Cutter and Canner grade. However, because of the need for a better grade meat in certain items, several producers have filed applications with the administrator requesting a maximum price for sterile canned meat products, predicated on use of Utility grade beef, veal, lamb or mutton. To the extent the administrator sees fit to grant any such application, the amendment requires that the container be marked to identify the grade of meat in the can.

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supply parts, have aided in keeping our Fords 'rolling loaded'. The continued use of equipment that, under normal conditions, would have been replaced more than two years ago, has produced favorable cost figures which prove that good equipment, plus good maintenance, is a worth-while practice."

The new Ford Trucks combine the fine features of past models with 32 new, important engineering advancements . . . to give you even better transportation service at still lower cost. See the new Ford Trucks.



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A STILL GREATER 100 HP V-8 ENGINE WIS NEW Ford steel-cored Silvalay rad bear-ings, more enduring than ever in severe service • NEW aluminum allay cam-ground 4-ring pistons for all economy • BIGGER, +-ring pistons for oil economy • BIGGER, more efficient oil pump and IMPROVED rear bearing oil seal • NEW longer-lived valve springs • NEW improvements in cooling • NEW efficiency in ignition • in carburation • in lubrication • in ease and economy of servicing operations • And available in all truck chassis except C.O.E. units—the rugged, thrifty 90 HP FORD SIX-CYLINDER ENGINE, with many imper-

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FORD TRUCKS

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REFRIGERATION In the Meat Plant

CE MAKING IN WINTER CAN PROVE PROFITABLE

ICE IS employed in many ways in the modern meat plant, the largest quantity being used for icing refrigeratur cars and certain trucks. In the refrigerator car field, where mechanical cooling units have not been generally developed, large amounts of artificial ice are required. But, in addition, there are many other departmental needs. The tonnage used in these is small in comparison to the total, but nevertheless quite essential.

Operations incident to cleaning and packing casings, as well as sheep; beef, and hog rooms, find crushed ice beneficial during holdover periods throughout the entire year. Soaking of hog livers in ice water is customary, since it removes the "piggy" flavor. Various ite emulsions are employed in the manufacture of both fresh and summer sausage, where they perform the function of dissipating the heat caused by grinding operations, at the same time supplying the moisture content required for the manufacture of the product.

When by-products are packed in boxes and barrels, cracked ice is often used. A layer of ice is spread over the product before the cover is put on or the barrel headed with burlap. In the summer, this precaution gives added protection. Cooling of tripe or any animal by-product is quickly accomplished with ice. Since no moisture is extracted from the meat tissues, preventable shrink is reduced.

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There are many definitions of ice, but from the viewpoint of the engineer it is regarded as a convenient method of storing low head heat. The effectiveness of ice is dependent upon the rate of meltage; consequently, it must be used in pieces sufficiently small so that many working surfaces are presented for heat absorption.

Ammonia compressors used for chilling and holding meat plant products seldom operate at capacity all of the time, even during the summer. The load factor of a meat cooling plant averages about 40 per cent during the winter and usually not more than 80 per cent during the summer months. The easiest and most profitable way to increase the load factor is to manufacture at least a portion of the ice requirements of the meat plant. Compressors, condensers, pumps, automatics and motors are already installed, so why not get the utmost value from them?

There are several ways to do this. One is to install a freezing tank containing 200, 300 or 400 lb. cans. The cans, when placed in chilled brine, re-

EXAMPLE I-ESTIMATING ICE MAKING CAPACITY

Assume the water supply to have a temperature of 60 degs. F., temperature in the brine tank 12 degs. F., and heat leakage losses at 20 per cent (for method of estimating heat losses, see text). Remembering that the specific heat of water is 1 and ice 0.5. the total Btu. requirement is:

	Btu. per lb. of ice made
To lower temperature of water to freezing (60-32)	. 28
To freeze water without change of temperature	. 144
To reduce temperature of ice (32-12) x 0.5	
Total	182
Heat leakage losses (20 per cent of above total)	36.4
Total heat needed to make 1 lb. of ice	218.4
Total heat required to make 1 ton of ice=	
2,000 x 218.4=436,800 Btu.	
One standard ton of refrigeration=288,000 Btu.	
Ice making capacity= $\frac{288,000\times100}{436,800}$ =65.9% of refrigeration of	apacity

Courtesy Calcium Chloride Association

quire complete submergence from 28 to 36 hrs. before becoming solidly frozen. One operator, aided by an overhead hoist, removes the cans, thaws and dumps them. Ice is easily stored within a refrigerated room at 29 deg. F., which serves as a reserve pool from which peak demands are supplied. If the freezing tank is sufficiently large, the ice may be stored in the cans in the tank, which eliminates the need for storage space and eliminates rehandling.

It is not necessary that the ice be clear, obviating the need of air agitation in the cans. The resulting product is normally termed white ice. Its refrigerating effect is exactly the same as that of clear ice.

Types of Equipment

When floor space is not available for a freezing tank, ice in the form of ribbons, tubes or pressed briquettes is readily frozen by machines designed for the purpose. Two of them are an adaptation of the lard chill roll. In the one, a thin layer of ice is formed upon the revolving exterior surface of the rotating cylinder and scraped off in the form of thin ice ribbons. This ice does not need crushing or further preparation for its use. The other method scrapes the ice from the inside of a stationary, grooved cylinder with the aid of revolving knives, the ice emerging in briquette form. The tube ice machine freezes a 2-in. cylinder of ice within a steel pipe, then heats the outside of the tube, releasing the ice, which, as it slides from the tube, is cut into convenient length cylinders. Automatic timing devices control the operation sequence. No crushing of the ice or attendant labor is required.

Ice making capacity is usually equal to about 50 to 70 per cent of the refrigeration capacity as expressed in tons of refrigeration per day, according to the Calcium Chloride Association. Of necessity, of course, such operating conditions as initial temperatures of the water supply, room temperature and effectiveness of insulation will influence this ratio. If heat leakage losses are known, the ice-making capacity can be closely estimated.

Heat losses vary from less than 10 per cent in the best installations up to a possible 40 to 50 per cent under poor conditions. When the ice production is known, and also the refrigerating rating of the machine, the total heat losses may be determined as follows:

Assume an ice plant producing 10 tons of ice daily from a refrigeration machine rated at 15 tons capacity, and other conditions the same as suggested to be removed per pound of ice exclusive of heat losses is 182 Btu. Multiplying this figure by 2,000, it is found that the total needed to produce a ton of ice is 364,000 Btu. A 15-ton plant has the capacity to withdraw 4,320,000 Btu. (288,000 x 15 = 4,320,000).

Capacity to produce ice exclusive of heat losses is arrived at by dividing 360,000 into 4,320,000, or 11.87 tons of ice. From this is subtracted 10 tons (the actual amount of ice produced), showing a deficit due to heat losses of 1.87 tons. On a percentage basis, this gives a heat loss of 15.75 per cent.

From the foregoing observations, it will be seen that the manufacture of ice during off-peak periods can be extremely profitable. Although small meat plants require minor amounts of ice, their percentage of utilization of ammonia compressors is the same as that of larger plants.

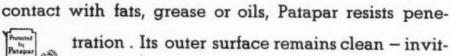
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Up and down the MEAT TRAIL

Personalities and Events of the Week

• Directors and officers elected at the annual meeting of stockholders of C. A. Durr Packing Co., Utica, N. Y., recently were: Chairman of the board, Clara Durr Harrison; president and treasurer, David J. Harrison; vice president, Margaret Durr Smith; secretary, William M. Howard, and assistant treasurer, Arthur H. Mauthe. Directors for the next year are Mr. and Mrs. Harrison, Margaret Durr Smith, Albert C. Durr and John F. Nash. Allan P. Carpenter was appointed general manager.

• Schaffer Stores Co., Inc., of Schenectady, N.Y. have announced plans to build a meat packing plant, as well as a bakery, pre-packaging unit for fruits and vegetables and a dairy. They have purchased a site at Menands covering 20 acres of land from the Delaware and Hudson railroad and plan to erect immediately a \$500,000 warehouse.

California Rendering Co., 4133 Bandini blvd., Vernon, Calif., has started work on the erection of a new rendering tank and structural supports at a cost of \$16,000.

• John Burton Whitworth, president of the Chestertown Frozen Food Locker

Record Named to Manage Swift's Columbus Plant

Robert W. Record, a Swift employe for 21 years, has been appointed manager of the company's newly-acquired

plant at Columbus, 0. Operations at the former Kroger meat packing plant were taken over last week by Swift & Company. "No immediate change in operating policy is planned," Record said. "We will continue to operate the plant and livestock buying yards with present employes, processing hogs, cattle, calves and lambs."

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R. W. RECORD

The Swift manager at Columbus started at the company's South Omaha plant as a clerk in 1924. Two years later he was transferred to North Portland, Ore., and later became a division superintendent there. For 12 years he traveled extensively to Swift plants and branch houses, and since 1942 has served in executive capacities in the company's general office in Chicago.



DISCHARGED WAR VETS RETURN TO WILSON & CO.

Pictured above with Wilson & Co.'s Hazelton, Pa., branch manager are four discharged war veterans who have been welcomed back by the Hazelton branch in line with the company's policy of holding jobs open for their employes who were called into service. In the group are (l. to r.) Robert E. Coyle, Elwood H. Klase, Manager J. P. O'Hara, Clarence L. Williams and Lawrence R. Piehota. They are standing before a display of Wilson's B-V meat concentrate being featured through the late fall and winter season.

Corp., Chestertown, Md., has purchased a slaughterhouse which was recently completed on the outskirts of the city. An adjacent processing plant will be erected as soon as building materials and labor become available.

• The Norwalk, Conn., zoning commission has voted unanimously to ban the establishment of any additional slaughterhouses or abattoirs from the city's industrial zone. They had already been prohibited from residential, business and light industrial zones. Judge William F. Tammany explained that the new regulation does not affect any slaughterhouse now approved and under construction.

• More than 100 home owners, residents and business men from Detroit's far west side appeared at a recent city plan commission hearing to protest a petition by Robert Huber for permission to build a slaughterhouse just west of the Detroit Stock Yards.

◆ Three members of the Australian meat industry, touring the United States to study packinghouse practices and equipment here, paid a visit to The NATIONAL PROVISIONER editorial offices in Chicago last week. They are G. J. C. Tomlins, works manager; I. C. Lewis, chief engineer, and T. G. Hope, under-

secretary, premier's department, all of the Queensland Meat Industry Board which operates a large custom slaughtering plant in Queensland, Australia. The three men are especially interested in American meat refrigerating methods during long hauls by rail. They have inspected several plants of Swift & Co., Armour and Company and Wilson & Co. They also plan to visit the Rath Packing Co., Waterloo, Ia., and the Geo. A. Hormel Co., Austin, Minn., before returning home early next year.

• The Steinbacher Packing Co., Elizabeth, N. J., has purchased a plot of land adjacent to its plant for construction of an addition to its abattoir.

• Pacific Frozen Food Lockers, Inc., started construction early in December on a 2,000-locker refrigerated meat and food locker plant at South Gate, Calif., with William H. Brittin, formerly chief refrigeration engineer for the California Consumers Corp., Los Angeles, in charge of design and construction.

• Fire of undetermined origin November 28 caused damage estimated at \$4,000 at the Walter Meyer Packing Co., Iron River, Mich. The fire, discovered by the owner, Otto Meyer, damaged the slaughter room, the old, unused living apartment and the manufac-

turing department, but the coolers, in which more than 200 deer were hanging, meat lockers, freezing machines and other equipment, were untouched. The loss is partly covered by insurance.

 Permit has been issued to the Venus Packing Co., Vernon, Calif., for repairs and alterations to existing buildings

costing \$6,000.

- Services for Mrs. Olive Jacoby Boyd, wife of Henry W. Boyd, vice president of Armour and Company and president of the Armour Leather Co., a subsidiary, were held December 11 in Chicago. Also surviving are a daughter, Mrs. Gordon T. Beaham, jr., of Kansas City, and a son, Henry W., jr., of Nashville.
- The Nutrition Foundation, Inc., New York, has given the University of Wisconsin a grant of \$10,500 for a study of the effect of various dietary components on the quantitative requirements of amino acids.
- G. W. Burton has been placed in supervision of cattle buying for Geo. A. Hormel & Co., Austin, Minn. Vince Ryan was relieved of this feature of his work as head cattle buyer, for the sake of his health.
- Joint earnings checks amounting to 2.4 times the weekly paycheck were recently distributed to all eligible employes of Geo. A. Hormel & Co., Austin, Minn. Under the joint earnings plan established in 1939, the company pays employes on a share ratio with stockholders.
- The annual Christmas party of the Cincinnati Retail Grocers & Meat Dealers Assn. was held December 12 at the E. Kahn's Sons Co. auditorium.
- C. G. Holme has been elected president of the National Frozen Food Locker Association. Other officers are: E. G. Spencer, first vice president; Harry Flory, second vice president; Vaughn R. Walker, third vice president; William H. Hasebroock, treasurer, and Albert Guggedahl, secretary.
- Harold R. Toombs, former chief engineer for Armour and Company, has been named head engineer for the Hilton chain of 15 hotels throughout the country. He will continue to make his headquarters at the Stevens hotel, Chicago, where he has been chief engineer for several years.
- Thomas E. Hughes has announced plans for construction of a modern refrigerated locker building at James and Pacific sts., Shafter, Calif.
- Martin H. Lipton, inventor and manufacturer of the Lipton smoke unit, is on an extended trip, including points in Ohio, Virginia, Pennsylvania, Missouri and Illinois.
- The Missouri Farmers' Association will expand its activities to the meat packing business January 1 when the cooperative will form the M.F.A. Packing Co. to operate the newly acquired Springfield Packing Co., Springfield, Mo. Officials of the M.F.A. have announced that plans are being made for expansion and improvement of the plant to bring it up to federal specifications of that business may be expanded to markets outside the state. Frank B.

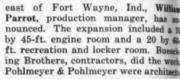


NEW INTERESTS TAKE CONTROL OF JACKSON PLANT

Pictured above is the Jackson Packing Co., Jackson, Miss., which has been purchase from I. M. Beasley by John H. Boman and associates, reportedly for over \$400.00 Substantial improvements and expansions are planned for the near future, according to Boman, president of the firm, who stated that only Jackson and Atlanta interests we involved in the purchase and not a Dubuque, Ia., firm, as reported in the Provisions of December 1. Other officers are Robert Brown, vice president and general superior tendent; Chester Brown, vice president, and H. V. Watkins, jr., secretary.

Young, manager of the stockyards, said that the plant will continue to serve present customers in the territory. Sale of the plant followed by two months the death of R. Lee Jackson, vice president and general manager of the company for many years.

- Two meat packing plants were included in the final list of "Star" awards granted by the Department of Agriculture to food processing plants completing a second year of exceptional wartime achievement. The plants, Deerfoot Farms Co., Southborough, Mass., and Cudahy Packing Co., New Ulm, Minn., had previously received the Department's "A" award.
- "Making the Sale with Packaging" was the subject discussed by Jim Baker, manager, meat packers division of Milprint, Inc., at a recent dinner meeting of the Sales Executives' Club of Cleveland at the Hotel Statler. The general



- James Otto McNeely, 71, Indianapolis, who was formerly a refrigeration engineer for Armour and Company and Swift & Company there, died recently.
- Clougherty Bros., Vernon, Cair, meat packers, have under way building alterations costing an estimated \$12,500
- J. C. Spooly, vice president, Blanchard & Co., Millen, Ga., was a Chicago visitor recently. He was accompanied by his wife and daughter.
- Led by Louis W. Kahn, president of E. Kahn's Sons Co., Cincinnati packers this week agreed that the civilian meat supply situation will be aggravated by the new set-aside on Good and Choix beef. The packers indicated that the situation has "not been any too good" and that it will now be far worse.
- F. W. Frye of North Brothers, Allanta, Ga., is visiting Chicago and midwestern points getting ideas for designing and equipping abattoirs and call storage locker plants. The North firm has already directed construction of a number of combination slaughtering and locker storage plants in Georgia.
- Frederick William Hines, 59, of Meiden, Kans., who had been a buyer for the Seymour Packing Co. for 22 years, died recently in a Topeka hospital.
- Michael Kieffer, president, Denholm Packing Co., Pittsburgh, was in Chicago last week to study market conditions.
- Fred T. Waldmann, 52, head of the provision department of Arnold Bros. Inc., Chicago, died suddenly on December 13 shortly after returning home from his office. While he had been in ill health for several years his death came as a shock to his many friends. Mr. Waldmann was widely known in the industry, having been connected with Arnold Bros. for the past 30 years. Fineral services are being held at 150 p.m., December 17 from the Lain & San funeral home at 5501 N. Ashland avs. Chicago.



R. F. BEEREND



IIM BAKER

discussion topic was "Making the Sale" and the meeting was the final one in a series entitled "Design for Selling." Leading business firms exhibited material they are using to help their salesmen make sales. Chairman of the club committee which arranged and promoted the "Design for Selling" series was Ray F. Beerend, president, Basic Food Materials, Inc., Cleveland. The series was promoted with a number of illustrated letters to members.

• The Parrot Packing Co. has completed a \$20,000 expansion and improvement program at its slaughterhouse



improved lighting-reduced costs

AMPLE window openings were needed in this food plant to provide plenty of daylight for workers and to keep working space looking bright and clean.

\$400,000 according erests were revisioned a superior ary.

William has an added a 1120 by 60

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But large areas of ordinary sash—subjected to highly humid and somewhat acid atmospheres—required frequent repainting, repair and replacement. The slow job of regular window cleaning also increased maintenance costs.

When large areas of sash were replaced with panels of PC Glass Blocks, workrooms were generously supplied with diffused daylight, sash repairs and replacements were eliminated. The panels could be cleaned in a few minutes by a man with a long-handled brush. The result was—important savings in maintenance costs.

The insulating value of PC Glass Blocks helps to control condensation on light transmitting areas. The load on air-conditioning equipment is lightened, heating costs in cold weather are decreased.

Then, too, PC Glass Blocks prevent the infiltration of dust and dirt, fatal to product purity and to processing machinery—exclude outside noises which tend to distract skilled workers, thereby reducing production—enhance the trim, businesslike appearance of the plant.

All these advantages are yours when you replace ordinary sash with PC Glass Blocks. That is why they are being used so successfully in so many types of factory buildings—why they can help you to save time, trouble and money in your plant.

Write today for complete, up-to-date information on the full line of PC Glass Blocks. Pittsburgh Corning Corporation, Room 790, 632 Duquesne Way, Pittsburgh 22, Pa.



THE ARGUS PARALLEL FLUTE PATTERN. Especially designed for high light transmission and good light diffusion when laid with flutes either vertical or horizontal. Has smooth outside faces—parallel, identical interior flutes. With easily cleanable, smooth faces, this conventional pattern is designed for both decorative and utilitarian use.



PITTSBURGH CORNING CORPORATION 632 DUQUESNE WAY, PITTSBURGH 22, PA.

The National Provisioner—December 15, 1945

Announcing

Northwestern Yeast Company, Chicago, for more than half a century producer of nationally known yeast and yeast products, announces the purchase of Fearn Laboratories, manufacturers of curing and seasoning compounds for the meat packing industry and fine food specialties for the institutional field.

Charles B. Hill Jr., president of Northwestern, in making the announcement said that Fearn's management will continue in charge and that no change in operating personnel is contemplated.

Through the consolidation Fearn's service to you gains not only an enlargement and extension of research facilities but adds, too, the vast background of production knowledge which has made Northwestern Yeast Company a leader in the food field.

When you "ask your Fearn man" today you call to your assistance the combined skill of Fearn and Northwestern to help you solve your seasoning problems.

The



Ask Your Fearn Man FOR FORMULAS AND HELP . . . Now!

YOUR Fearn representative can show you how to make your loaves, sausage and specialties stand out in today's growing competition. He can help you produce these products at no greater manufacturing cost but with more attractive appearance, more appetizing flavor, and more real sales building quality. Call your Fearn man today!



Fearn Laboratories DIVISION OF CAPANY

NORTHWESTERN YEAST COMPANY 701-707 N. Western Ave. Chicago 12, III.



SMOKE ON THE SKY

—Smoke that means new products for a Nation at Peace—smoke that means fulfilling the needs of some 130 million American citizens. Manufacturers have never before faced such a golden opportunity for tremendous sales volume and a ready cash market. But remember, Water will be one of your most important manufacturing necessities.

Now is the time to plan and put in a modern high efficiency Layne Well Water System—a system that will produce great quantities of water at an extra low cost. No investment you can make will show a greater dividend in savings and satisfaction.

In buying a Layne Well Water System you are obtaining the very finest made. You are assuring yourself of long lasting quality and trouble free operation.

If you wish counsel on preliminary plans for a Layne Well Water System, ask for the cooperation of Layne engineers, which is obtainable without obligation. For illustrated literature, address Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

HIGHEST EFFICIENCY

Layne Vertical Turbine Pumps are now available in sizes to produce from 40 to 16,000 gallons of water per minute. Their high efficiency saves hundreds of dollars on power cost per year.

AFFILIATED COMPANIES: Layne-Arkanasa Co-Stuttgart, Ark. * Layne-Atlantic Co., Norfolk Va. * Layne-Central Co., Memphis, Tenn. * Layne-Northern Co., Mishawaka, Ind. * Layne Weil Co., Monroe, La. * Layne-New York Co. New York City * Layne-Northwest Co., Mil waukee, Wis. * Layne-Northwest Co., Mil * Layne-Texas Co. Houston, Texas * Layne Co., or Minnesota, Minnespoils, Minn. * International Water Supply Lide., London, Ontario Canada * Layne-Hispano Americana, S. A. Mexico, D. F.



WELL WATER SYSTEMS VERTICAL TURBINE PUMPS

Set Up Policy for Handling Wage and Price Adjustments

THE Office of Stabilization Administrator has issued comprehensive regulations for the guidance of the stabilization agencies in administering the national wage-price policy. The regulations include the following provisions:

1. Pre-approval is granted by the Stabilization Administrator to wage or salary adjustments which are found by the stabilization agency to fall within specified classes of cases. Applicants still must obtain approval from the agency. When this approval is obtained the employer may use these increases as a basis for seeking an increase in price ceilings or for increasing costs to the government. The classes of preapproved increases include: Increases under standards applied by the National War Labor Board which were in effect prior to August 18, 1945; increases to compensate for rises in the cost of living; and increases to correct inequities in rates paid in different plants in the same industry or locality.

2. Wage or salary adjustments falling within specified classes listed in the regulations are automatically approved as increases which may be taken into account in determining price or rent ceilings or increased costs to the gov-

ernment. The specified classes include any wage or salary increase which was:

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a) Lawfully made or approved by the appropriate wage or salary stabilization agency before August 18, 1945; b) Made in accordance with the terms and conditions of a wage or salary schedule lawfully in effect before August 18, 1945; c) Made in accordance with requirements of War Labor Board or Salary Stabilization Unit regulations regarding the institution of new piece rates or new job rates in line with existing piece or job rates; d) Made in accordance with existing orders of the War Labor Board regarding increases up to 55c as hour to correct substandards of living.

Standards Provided

3: Standards are provided to guide OPA in handling applications for price relief, under the provision of Executive Order 9651 that unapproved wage or salary adjustments shall be taken into consideration in determining price or rent ceilings after expiration of a reasonable test period — generally six months. The regulations require submission of an operating or financial statement to the Price Administrator, reflecting the effect of the wage increase on costs or showing the employer's profit position, for the test period.

4: An unapproved wage or salary increase may be considered as a part of labor costs in determining whether a reduction in price or rent ceilings is justifiable if the OPA had not announced.



COTTON TEXTILES

For Every Packinghouse Need
STOCKINETTE

MEAT BAGS
VICTORY

BEEF SHROUDS



CINCINNATI COTTON PRODUCTS CO.

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5: The regulations make clear that the approval of wage or salary adjustments does not warrant consequent increase in price or rent ceilings, or an increase of any particular amount, unless the increase is required under applicable maximum price or rent regulations or the appropriate statutory or administrative standards governing changes in price or rent ceilings.

6: The regulations provide that wage or salary stabilization agencies shall not consider or act upon a proposed wage or salary increase which appears to be conditioned in whole or in part both upon the approval for price consideration and upon the granting of an increase in price or rent ceilings. This provision, however, does not bar consideration of an increase which is contingent only on approval by the wage or salary stabilization agency or of an increase which will not be put into effect until OPA has definitely determined whether price relief is required.

7: In acting upon wage rate increases to compensate for the rise in the cost of living, the wage or salary stabilization agency will use 33 per cent as the percentage increase in the cost of living between January 1941 and September 1945. The 33 per cent figure will be applied where the percentage increase in average straight time hourly earnings in the appropriate unit of employee since January, 1941 has not equaled the percentage increase in living costs.

HOPE TO HOLD CIVILIAN MEAT USE NEXT QUARTER TO THE LEVEL ALLOTTED

Of the 5,970,300,000 lbs. of meat which it is estimated will be available in the first quarter of 1946, the allocation to U.S. civilians will be 5,003,400,000 lbs. Military and war services are being allocated 483,400,000 lbs. and foreign and U.S. territories 483,500,000 lbs.

In announcing the allocations for January-March, 1946, the U.S. Department of Agriculture said the total tonnage allotted to civilians is about the same as in the final quarter of 1945 and 18 per cent greater than in the first quarter of this year. The department added, however, it hopes to hold civilian consumption to the actual allocation amount, which will require a 9 per cent reduction in consumption from the level which has prevailed during October-December. 1945.

During the final quarter of 1945 civilians have been consuming meat at an annual per capita rate of about 165 lbs.; the allocation for the first quarter of next year will permit consumption at a rate of 150 lbs. per capita. Officials said that civilians have been getting more than their allotment because the government has not enforced rigid diversion of supplies to the armed forces and foreign claimants.

It is expected that civilians will



Complete Protection

Better smoke penetration and finest flavor

use

WILSON'S NATURAL

SAUSAGE CASINGS

product of



Producers, Importers Exporters

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL CITIES THROUGHOUT THE WORLD General Office: 4100 S. Ashland Ave., Chicago, Ill.

The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!

PORK SAUSAGE—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.

The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

Write TODAY for further information.
There is no obligation.



THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS

get more pork than during the present quarter, the same amount of lamb and mutton, but less beef and veal.

The allocation for foreign shipment includes: Belgium, 44,000,000 lbs.; France, 46,000,000 lbs.; Netherlands, 15,000,000 lbs.; Netherlands East Indies, 20,000,000 lbs.; UNRRA countries, 300,000,000 lbs.; U. S. territories and commercial shipments, 58,500,000 lbs.

Department officials stated that tentative allocations for year 1946 meet practically all requirements for foreign shipments from the U.S. insofar as financial arrangements can be anticipated at this time. The United States plans to furnish almost half the meat which will be made available for

France, Belgium and the Netherlands, and more than 80 per cent of the meat for UNRRA. The balance is expected to come from Argentina, Canada, Australia, New Zealand, and Denmark.

In addition to the 483,000,000 lbs. allocated from current production for foreign shipment in next quarter, it is expected that approximately 20,000,000 lbs. of the October-December 1945 allocation for foreign shipment will be exported in the January-March period. Allowance for this has been made in determining the allocation. The amount allocated for foreign shipment in the last quarter of 1945 was 1,114,000,000 lbs., including substantial allocations from military stocks and other reserves.

NEAR RECORD NUMBER OF CATTLE BEING FED DURING WINTER PERIOD

EVELOPMENTS in the cattle feeding situation during November supported previous indications that the number of cattle to be fed during the 1945-46 winter feeding season would be larger than during the 1944-45 sea. son, the Department of Agriculture reported this week. Present prospects are that more cattle will be fed this season than last in nearly all of the 11 Corn Belt states and in most of the important feeding states outside the Corn Belt. The total number of cattle fed this season may be close to a record, with the proportion of relatively short-fed cattle larger than in any recent year and with the actual number of such cattle exceeding all previous records.

various Corn Belt states point to increased winter feeding operations this year in all of these states, except Kansas. In the latter state, the sharply reduced production of grain sorghums and bundle feed and the poor growth of wheat pastures are expected to cut down cattle feeding in the western half of the state.

Shipments of stocker and feeder cattle into the Corn Belt during November were larger than last year, but did not reach a record volume for the month, as did the October shipments. For the eight states for which records are available covering total in-shipments, both from markets and direct, the number, in November this year, 404,000, exceeded last November by about 7 per cent. For the five months of July through November, the total of 1,719,000 was also 7 per cent larger than in 1944 and was the largest for the period since 1940.

Weather conditions up to early December this year have been generally quite favorable for cattle feeding, especially in the Corn Belt area, where feeding operations have been expanded to utilize the relatively large quantities of frost damaged corn. Reports from some of these states are to the effect that the gains from feeding such corn are rather disappointing, which will further tend to encourage the early movement of feedlot cattle from these areas. The high costs of feeding this winter, arising from the record high prices of feeder cattle and the high level of feed prices together with the shortage of high protein feeds and the greater than usual uncertainty as to future fat cattle prices, are expected to result in a large marketing of fed cattle during the winter and early spring months.

Records of in-shipments of feeder cattle and the feed situation in the

PORK RICH IN THIAMINE

Lean pork is known to be a rich source of vitamin B1 (thiamine), which is recognized as being essential to he man nutrition.



RECENT times have taught the great American housewife that lard is not just "lard"-there's a difference between one brand of lard and another. To take advantage of this new discrimination, many lard producers are assuring white, smooth, uniform, sales appealing top-quality for their brand by switching to the Votator. It's the modern way of chilling, plasticizing, aerating in one continuous, closed, controlled operation. It's dependable and fast. The unit illustrated occupies less than 18 square feet of floor space, yet processes 3000 to 4000 pounds per hour! The Girdler Corporation, Votator Division, Dept. NP 6-1, Louisville 1, Ky.





A CONTINUOUS, CLOSED LARD PROCESSING UNIT

Do you expect enough from your trucks?

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Now that the new ones are becoming available, it's time to take a fresh look at your basic conceptions about trucks.

Did it ever occur to you—you may be setting your sights too low?

Unless you use a Mack, you don't realize what an amazing performance a really tough truck can deliver, how hard it can work, how long, how economically.

Unless your standards of truck performance

are based on Macks, you're probably putting up with less than you *could* get, and doing yourself out of cold cash.

Get hard-boiled about trucks. Get a truck that earns its keep—a Mack. Macks are products of 45 years of experience in building trucks that deliver more work per dollar of investment. That's why they're made with tetrapoid instead of conventional gears; with rubber Shock Insulators instead of ordinary spring shackles; with liberal use of heattreated steel alloys. When you build a truck that way, though it costs a little more at first, it costs a lot less in the end.



Mack Trucks, Inc., Empire State Building; New York 1, N. Y. Factories at Allentown, Pa.; Plainfield, N. J.; New Brunswick, N. J.; Long Island City, N. Y. Factory branches and dealers in all principal cities for service and parts. Mack
TRUCKS
FOR EVERY PURPOSE



Performance
Counts!



Made only by SYLVANIA INDUSTRIAL Corporation

Manufacturers of cellophane and other cellulose products since 1929

Plant and Principal Office: Fredericksburg, Virginia

General Sales Office: 122 East 42nd Street, New York 17, N. Y. * Casings Division: 111 North Canal

Street, Chicago 6, Illinois * Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto



*Reg. Trade Mark

Hormel Financial Report

(Continued from page 13.)

of available feeds and believes that individual farmers are going to extreme lengths to make every pound of feed count, the fact remains that the corn crop is not favorable to full production of hogs for the coming year.

"One of the big hazards we are facing his winter lies in overloaded railroad facilities and an acute shortage of refrigerator car equipment. Materials still are not available in sufficient quantities m permit us to undertake any major part of our construction program, or to secure new equipment needed for cermin planned activities. Some of our postwar projects still are being prevented or delayed by wartime restricrions and regulations which have not ret been lifted. . . . Government demand diverts the materials which might otherwise be processed into meat specialties for the domestic trade and leaves us in the position of not being able to take care of our customers as well as we had expected to do by this time."

Cites Favorable Factors

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Among favorable factors in the outlook for the company, Mr. Hormel cited the recent reduction in freight rates on packinghouse products to the Pacific coat; the acquisition of the Ben H. Rosenthal beef slaughtering and meat processing plant at Dallas, Tex.; good rolume at the start of the 1946 year, and a relatively intact working force which is being strengthened by the return of former employes from the armed forces.

"Our system of production schedules and incentive payments," said Mr. Hormel, "has seemingly worked very well as a means toward accomplishing the full utilization of our facilities and at the same time providing higher rates of pay for our people. At the moment, we are undertaking to extend these same methods to our branches which have not heretofore had the benefit of them. A system for the development of business improvement projects has been established as a means of permitting any individual to participate in and to be paid for any part he may play in the constructive problems of management. Training courses have been established to assist individuals and working groups in making their own contributions to improvements in method and in production. Our general purpose is to attain a broad participation among all our employes in doing those things which will produce a higher average annual earning for them.

"During the past year, the average of annual wage and salary payments to all our employes amounted to \$2,543 each. This compares with \$2,686 per person last year. This decrease in the individual earnings of our employes is accounted for by the fact that our volume is nearly one-sixth less than a year ago. This left our employes with less earning opportunity because there was less work to do."

OPA May Take Subsidy From Violators of MPR 574 and Control Order

In what OPA called the "leadoff" case in a series which may be undertaken by the agency to deprive packers of their subsidy or recover it if already paid, the Kerber Packing Co. of Elgin, Ill., faced the loss of its slaughter subsidy following the issuance of an injunction against the firm in federal district court at Chicago this week. Action is being taken by OPA under a new regulation not before applied in the Chicago area.

Last June, a preliminary injunction was entered restraining the Kerber company from paying higher than the OPA legal limit of \$18 per cwt. for cattle. The Chicago metropolitan area OPA alleged that the firm had paid higher than drove costs up to that time, thereby violating a regulation designed to secure better distribution of meat.

The new directive under which OPA is proceeding provides for the loss of government subsidies by slaughterers who violated the OPA's livestock slaughter and meat distribution order—Control Order No. 1 (effective April 30, 1945)—before it was suspended on September 8, or who violated MPR 574 (effective January 1, 1945) limiting the good and choice cattle to be killed or price to be paid for cattle before its suspension.

"We intend to prevent the use of the taxpayer's money to subsidize slaughterers who did not obey the law, whether or not their cases came to trial before the lifting of controls," James F. Riley, Chicago metropolitan area OPA director, declared. "The OPA will clarify to the Office of Defense Supplies of the Reconstruction Finance Corporation all such findings, including indictments or informations on criminal charges, and finding of violation of civil court or an OPA hearing commissioner."

To provide a formal hearing for those slaughterers whose cases have not been disposed of in courts, and to determine whether their government subsidies should be witheld, a "determination procedure" has been set up, Riley said. Under this procedure, evidence will be presented to OPA hearing commissioners, who previously heard only rationing suspension order cases, for determination of violation. Any such determination will be certified to the Office of Defense Supplies of the RFC, which is required to deny payment of subsidy or to recover it if already paid.

SUMMARY OF CONSOLIDATED PROFIT AND LOSS STATEMENT OF GEO. A. HORMEL & CO. Flacal Year Ended October 27, 1945

SALES (less returns, etc.)	********	116,983,646 2,770,059	
NET BALES 000TB, EXPENSES AND TAXES. (Itemised below)			14,213,587 12,939,948
MATERIAL COSTS AND EXPENSES. Out of products soid, selling, administrative and general expenses. 598, Provision for depreciation and amortization.	078,530 $507,488$	98,619,2×1	
Sundry charges	COSTS	12,924,792	
Wages and salaries including joint earnings	628,357	16,001,100	
TOTAL 7	TAYES	1,395,875	
		4.000,000	
Property and miscellaneous taxes	328,210		
	826,300		
	211,700		
Additional provision for state tax on income of prior years	29,665		
\$ 1,	067,665		
	NE	T PROFIT	1 979 999
	NE	I PROFIT	1,273,639

SUMMARY OF SURPLUS

Fiscal Year Ended October 27, 1945	
SURPLUS—October 2D, 1944 \$6,543,875 Add met predit for the year 1,273,639	\$7,817,514
Definet cash dividends: \$ 86,724	1,016,724
Unappropriated surplus Surplus credit resulting from reduction in tax provision—Note A	\$6,800,790 1,323,438
SURPLUS—OCTORER 27 1945	28 194 998

The Company, in filing its federal income and excess profits tax returns for the fiscal years 1942, 1943 and 1944, claimed the benefits of certain relief provisions of the Internal Revenue Code and included to make a similar claim for the fiscal year 1945. An agreement has been reached with the local office of the Bureau of Internal Revenue for the fiscal years 1942 and 1943, subject to review by the bureau in Washington. The company expects that such agreement will be approved for the aforementissed years as well as subsequent years and has, therefore, transferred to surplus account an amount of 31,322,438 representing the amount by which the tax provisions for the year 1942 and subsequent years will be found excessive under the terms of the agreement. Pending review, this amount has been expressed in the surplus account of the company.

Financial Notes

Directors of E. Kahn's Sons Co., Cincinnati, disclosed December 10 that no action has been taken on the dividend on common stock which was originally passed last summer. At that time the company announced that common dividends were being suspended because of "declining profits resulting from the meat situation." The quarterly dividend of 62½c a share on preferred stock was made payable January 2 to stockholders of record December 20.

It's SPEED you want in Hoists ... and here's how to get it!

Your R & M distributor of meat packers' hoists knows meat packers' problems and how to solve them with speedy "lifts" that save minutes, muscle, money.

Let this experience point the way to speed and lower costs on *all* your handling jobs—in knocking pens, on bleeding and dressing floors, handling crippled animals and paunch... for beef, veal, lambs, hogs, and every other purpose. R & M electric hoists are built for real performance.

Your R & M distributor is a good man to know—and the sooner the better. Call him in, today! Save minutes, muscle, money, tomorrow!

SALES AND SERVICE HEADQUARTERS FOR R&M MEAT PACKERS' HOISTS ...

CHICAGO, ILL.
St. John & Co., 5800 So. Damen Ave.
CINCINNATI, OHIO
The C. Schmidt Co.
John & Livingston Sts.
CLEVELAND, OHIO
Schwenger-Klein, Inc.
720 Bolivar Road
DALLAS, TEXAS

Enterprise Incorporated, 612-4 Elm St. DENVER, COLO. W. F. Hahn Co., 1420 Sixteenth St. KANSAS CITY, MO. Phil Hantover, Inc.

1817 Baltimore Ave. LOS ANGELES, CALIF. Geo. M. Prescatt Co.

Geo. M. Prescott Co., 2257 E. 15th St.

MERIDEN, CONN.

Production Equipment Co.
401 Liberty St.

MILES CITY, MONT. Harry J. Horton, 1918 Main St.

MILWAUKEE, WIS.
J. G. Lesser Company, Inc.
524 W. McKinley Ave.

MINNEAPOLIS, MINN.
The Mandeville Company
311 Third Ave., North

(BOSTON)
NEWTON HIGHLANDS, MASS.
John E. Williams & Son
74 Needham St.

NEW YORK, N. Y.
Keating Equipment Co., 30 Church St.
PHILADELPHIA, PA.
R. T. Randall & Co., 331 N. 2nd St.
PITTSBURGH, PA.
Con Yeager Co., Inc.
833 Spring Gorden Ave.
PORTLAND, OREGON
S. Birkenwald Co., 310 N. W. Fifth St.
SAN FRANCISCO, CALIF.
Robert M. Taylor Co.
116 New Montgomery St.
ST. LOUIS, MO.
R. W. Tohtz & Co., Inc.
4875 Easton Ave.
SEATTLE, WASH.

Birkenwald, Inc., 2515 Fourth Ave.

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ROBBINS & MYERS . INC. HOIST & CRANE DIVISION . SPRINGFIELD, OHIC In Canada: Robbins & Myers Co., of Canada; Ltd., Brontford, Co.

MOTORS ... HOISTS . CRANES . MACHINE DRIVES . FANS . MOYNO PUMPS . FOUNDED 1874



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Feed Meat Grinder. It grinds as fast as two men can feed the hopper. That is how it came by its name... but its superiority does not stop there. Exclusive "Boss" developments add safety and economy and flexibility, and a long list of features that can only be explained by our technical, illustrated literature. So write for your copy today.

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N. D. ELWWOOD PLACE STATION, CINCINNATI II, OMO, U. S. A.



PROVISIONS AND LARD Weekly Review

MEAT OUTPUT GAINS AS PORK PRODUCTION HITS NEW HIGH POINT

unch

ner pur

for real

o know

today!

Total output of federally inspected meats was stepped up about 10,000,000 lbs. last week by increased marketings and slaughter of both sheep and hogs. The USDA Meat Board estimate of inspected meat production for the week ended December 8 totaled 403,000,000 lbs., compared with 393,000,000 lbs. for both the preceding week and the corresponding week last year.

Hog slaughter was estimated at 1,471,000 head, an increase of 119,000 over the previous week and 6,000 more than in the same week a year ago. Production of pork for the week was estimated at 218,000,000 lbs., up 15,000,000 lbs. over last week and 16,000,000 lbs. more than in the corresponding week last year.

Last week's slaughter of cattle under federal inspection totaled 312,000 head, 9,000 less than a week earlier and 16,-000 under a year ago. The indicated production of inspected beef for the week was 146,000,000 lbs., compared with the revised total of 150,000,000 lbs. for the preceding week and 147,000,000 lbs. for the same week last year.

Inspected calf slaughter was estimated at 159,000 head compared with 181,000 for the week of December 1 and 190,000 a year ago. Inspected veal production for these weeks was calculated at 20,000,000, 23,000,000 and 24,000,000 lbs., respectively.

The number of sheep and lambs slaughtered under federal inspection was estimated at 435,000 head. This was 52,000 more than in the preceding week, but 54,000 less than last year. The indicated production of lamb and mutton was 19,000,000 lbs. as compared with 17,000,000 lbs. for the preceding week and 20,000,000 lbs. a year earlier.

BAE Predicts Increase in 1946 Pork Production

Pork production for 1946 as a whole may be moderately greater than the 10,000,000,000 lbs. output indicated for 1945, according to a report by the Bureau of Agricultural Economics. The total number of hogs slaughtered in 1946 will be increased somewhat partly because of delayed marketings of 1945 spring pigs. Hog marketings will be materially greater in the late spring and early summer of 1946 because of an increase in the 1945 fall pig crop. Weights of hogs marketed, however, may not reach the record weights of 1945 when both heavy and medium hogs sold at

the same price per pound because of ceilings.

The total pig crop of 1945 will be about the same as the 87,000,000 in 1944. The hog-corn ratio has been moderately above the long-time average throughout 1945, but it is not particularly favorable for an increase in the 1946 spring pig crop in view of the high returns from other livestock enterprises, particularly dairy production. Current indications point to a 1946 spring pig crop not greatly different from the 52,000,000 saved last spring.

Hog prices in 1946 probably will average moderately lower than in 1945 when prices were at ceilings for most of the year. Hog prices may fall below current levels during the winter when marketings of spring pigs are largest and again in the late spring when marketings of 1945 fall pigs are at a peak. If the 1946 spring pig crop is no larger than the 1945 crop, pork prices in the latter part of 1946 probably will be at about the same level as in the latter part of 1945 when prices were at ceil-However, appropriations have only been made for the payment of hog slaughter subsidy until June 30, 1946. If the slaughter subsidy is withdrawn after mid-1946, hog prices probably would be reduced by an amount approximately equal to the subsidy pay-

MINUS CUT-OUT MARGIN GREATER AS ALL HOGS SELL AT CEILING LEVELS

(Chicago costs and prices, first four days this week.)

Heavy marketings of live hogs this week met exceptionally broad buying and as a result prices moved higher at all market points. In fact, ceiling prices were paid for all weights used in the hog test and cut-out losses moved up rather sharply. The cost of the 180- to 220-lb. butchers moved up most and here, too, the minus margin

showed the greatest change. However, heavy and medium weight butchers showed the greatest losses. This test is for illustrative purposes only and packers should use their own costs, credits, expenses yields, selling prices, etc., in working out their own tests. This test reflects only the regular subsidy of \$1.70 per live cwt.

		180)-220 lb		/alue		220	9-240 lb		alue		_	240-270		alue
	Pet. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pet. fin. yield	Price per lb.	per cwt. nlive	per cwt. fin. yield	Pet. live wt.	Pet. fin. yleid	Price per lb.	per ewt. alive	per cwt. fin. yield
Spareribe Regular trimmings Peet, tails, neckbones. Offal and miscellaneous. Credit for subsidy.	14.0 5.7 4.3 10.1 11.1 2.9 2.2 12.9 1.6 3.2 2.0 	8.1 6.0 14.5 15.8 4.2 3.2 18.4 2.3 4.6 2.9 	22.0 20.5 25.3 23.8 17.7 10.8 12.3 12.8 16.5 18.3	\$ 3.08 1.17 1.09 2.46 1.98 	7 1.06 9 1.52 3 445 3 2.81 	18.8 5.5 4.1 9.9 9.6 2.1 3.2 2.2 11.4 1.6 8.0 2.0	7.77 5.8 13.8 13.4 3.0 4.5 4.2 3.1 15.8 2.3 4.2 2.8 	21.5 20.5 25.3 22.3 16.8 14.3 11.0 10.8 12.3 12.8 14.0 18.3	\$ 2.97 1.13 1.04 2.21 1.61 .30 .35 .34 .27 1.46 .22 .55 .11 .48 1.70	\$ 4.17 1.58 1.47 3.08 2.25 .43 .50 .45 .38 2.02 .77 .16 .67 2.38	18.0 5.4 4.1 9.7 4.0 8.6 4.6 3.5 2.2 10.4 1.6 2.9 2.0 2.0	18.1 7.4 5.7 18.4 5.5 12.0 6.4 4.8 3.1 14.5 2.2 4.1 2.8	23.5 20.5 24.3 21.3 15.8 14.3 11.5 10.8 12.3 12.8 12.5 18.3	\$ 3.08 1.11 1.00 2.07 .68 1.22 .53 .86 .27 1.83 .20 .51 .51 .51 .52 .53 .53 .53 .53 .53 .53 .53 .53 .53 .53	4.25 1.52 1.39 2.85 87 1.70 4.52 3.52 3.88 1.86 2.88 1.86 2.88 1.66 2.88 1.66 2.86 2.86
				Per ewt. alive				l'e ewi	t. ve				f'e ew ali	t.	
Cost of hogs. Condemnation loss Handling and overhead.				\$14.85 .06 .62	Per cwt fin. vield					er cwt. fin. vield				08 49	Per cwt. fin. yield
TOTAL COST PER CWT				\$15.55 15.09	\$22.21 21.55			\$15. 14.		\$21.63 20.63			\$15	.42 .64	\$21.41 20.33
-Cutting marginCutting margin last week	***			\$.46 .23	\$.66 .33				72 57	\$ 1.00 .72			8	.78 .57	\$ 1.08 .79

15, 186

CASINGS SHEEP BEEF HOG



Sewed Hog Bungssewed in our plant... sizes as you require.



For finest in quality and personal service come to

MAX SALZMAN, INC. SOUTH HALSTED ST. CHICAGO 9, ILL.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Steer, hfr., choice, all wta. 293
Steer, hfr., choice, all wta. 293
Steer, hfr., good, all wts. 194
Steer, hfr., com, all wts. 194
Steer, hfr., com, all wts. 194
Cow, counnercial, all wts. 175
Cow, canner and cutter. 13
Hindquarters, choice. 23
Forequarters, choice. 138
Cow, hdq., commercial. 19
Cow, foreq, commercial. 19
Cow, foreq, commercial. 19 Cow, indq., commercial. 10%
Cow. foreq., commercial. 10%
Cow. foreq., commercial. 10%
Cow. foreq., commercial. 10%
Cow. foreq., commercial. 10%
Steer, bfr., sh. loin, choice. 22%
Steer, hfr., sh. loin, good. 30%
Steer, hfr., sh. loin, util. 22%
Cow, sh. loin, com. 25%
Steer, hfr., sh. loin, util. 22%
Steer, hfr., round, choice. 22%
Steer, hfr., round, choice. 22%
Steer, hfr., round, good. 21%
Steer, hfr., round, good. 21%
Steer, hfr., round, good. 23%
Steer, hfr., loin, good. 28
Steer, hfr., loin, commercial. 22%
Cow, loin, commercial. 22%
Cow, loin, commercial. 23%
Cow, loin, commercial. 23%
Cow, loin, commercial. 23%
Cow, round, utility. 250
Cow, round, commercial. 21%
Steer, hfr., rib, good. 23
Steer, hfr., rib, commercial. 21%
Steer, hfr., sir., choice. 27%
Steer, hfr., sir., choice. 27%
Steer, hfr., sir., choice. 27%
Steer, hfr., sir., cond. 28
Steer, hfr., sir., com. 21%
Steer, hfr., cow flank. 13%
Cow, sirloin, commercial. 21%
Cow, sirloin, commercial. 21%
Steer, hfr., cow flank. 13%
Cow, sirloin, commercial. 21%
Steer, hfr., cow flank. 13%
Cow, sirloin, commercial. 21%
Steer, hfr., reg. chk., good. 19
Steer, hfr., reg. chk., good. 19
Steer, hfr., reg. chk., good. 17
Steer, hfr., reg. chk., doice. 25%
Steer, hfr., e.c. chk., utility. 14%
Steer, hfr., e.c. chk., utility. 14%
Steer, hfr., e.c. chk., utility. 14%
Steer, hfr., c. c. chk., utility. 15%
Steer, hfr., c. c. chk., utility. 15%
Steer, hfr., c. c. chk., utility. 14%
Steer, hfr., c. c. chk., utility. 14%
Steer, hfr., c. c. chk., utility. 15%
Steer, hfr., brisket, commercial. 17%
Cow of cow back, utility. 15%
Steer, hfr., brisket, commercial. 18%
Cow o ‡Beef Cuts

tQuot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal-Hide on

Choice carcass †Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains								 		. 73
Hearts,	. cap	of		0.0				 		.15%
Tongue	s, fre	esh.	20	fr	OB.			 		.224
Tongue	a, cal	n.,	fre	sh	OF	fı	noa	 		.16%
Sweetb	reads							 		.23 3
Ox-tail	s, une	der	%	11				 		. 81/
Trine.	seald	ьd						 		. 43
Tripe,	cooke	be							0 0	. 8%
Livers,	unbl	em	isbe	bd.				 		23 1/
Kidney	8									.113

*Veal and Lamb Products

*Prices carlot and loose basis. lots under 500 lbs. add \$0.625, packing in shipping containers, per cwt.: in 5 lb. container (s breads, brains & cutlets only)

**Lamb

boice	lamb	G		×		*		×			*	×	×				.99
lood .	lambs						0		×								.25
comm	ercial	1	a	R	n	b	6			۰							.21
hoice	binds	a	d	kd	11	e											.35
book	hindsa	d	d	ı	e								į,		0	0	.27
hoice	fores							į.					Ĩ	Ē			31
boos	fores'		_							Ī.						•	.20

**Mutton

(Quota

Pork s Pork s Frank: Frank: Bologn Bologn Liver Liver Smkd. Head New 1

Tongu Blood

hoice sheep			0		0		0	۰		0	0			0		0	
ood sheep .	0	0	0			۰	0			0	0	o	0	٠	٥	0	
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ood saddles		0	٥	0	0	0	0	۰				۰	٠	0	0	0	
hoice fores		0	0	0	0	a	0	٠	v	0	0	0	0			0	
ood fores .		0	0				0	0	,	0	٥	0					
lutton legs,	•	ł	16	ì	e	e		۰	0	0	0	0					
lutton loins,		-	ı	u	şί	6	e										

**Quot, on lamb and mutton are far Zone 5 and include 10c for stocks-ette, plus 25c per cwt. for del,

SErech Dook and Dook D.

Tenderloins, loose Skinned shidrs, bone in 25 Spareribs, under 3 lbs. 18 Boston butts, 4/8 lbs. 18 Boneless butts, c. t. 2 Boneless butts, c. t. 3 Neck bones 4 Pigs' feet 5 Kidneys 18 Livers, unblemished 11 Earts 12 Earts 12 Earts 15 Snouts, lean out 15 Snouts, lean in 14 Heads 16 Chitterlings 17 Hothers 18	CB	rte	RISH		2	r
Skinned shidrs., bone in 25 Spareribs, under 3 lbs. 18 Boston butts, 4/8 lbs. 28 Boneless butts, c					- 9	in:
Roston butts, 4/8 lbs.	me	1 10			9	ĸΖ
Boneless butts, c. t	lb	8			1	ĸ
Neck bones Pigs' feet Figs' feet 8 Kidneys 1 Livers, unblemished 1 Brains 1 Ears 1 Snouts, lean out 1 Snouts, lean in 1 Heads 1 Chitterlings 1	lbs					ľ
Pigs' feet & Kidneys & B. Livers, unblemished Brains & B. Ears & B. Snouts, lean out & Snouts, lean in Heads & B. Chitterlings	ε					1
Kidneys Livers, unblemished Il Brains Il Brains Il Ears Snouts, lean out Snouts, lean in Heads Chitterlings	0 0				1	18
Livers, unblemished 11 Brains 11 Ears 11 Snouts, lean out 5 Snouts, lean in 11 Heads 11 Chitterlings 12					1	15
Brains						ľ
Ears Snouts, lean out Snouts, lean in Heads Chitterlings	0					1
Snouts, lean out					· · · · I	1
Snouts, lean in						1
Heads Chitterlings						Ł.
Chitterlings						5
Tidbits, hind feet						95
Tiabits, hind feet						ı.
						щ
		ca one lb lbs t	carte one in lbs t d	cartons one in lbs	cartons one in lbs ibs t	me in 2 1 1 1 1 1 1 1 1 1

WHOLESALE SMOKED

MEA 10
Fancy regular hams, 14/18 lbs., parchment paper
Insides, D Grade

wrapped, f.o.b. Chicago, a OPA quantity differentials.

*VINEGAR PICKLED **PRODUCTS**

	hank	foot	. 200	All.	bb1			-	210 H
- 1	tegn	ar i	ripe.	200	l-lb.	bbt	 		21.0
- 7	¥	- 4-	ina	000	15. 1	4.5			dis at

*BARRELED PORK AND

DEEL
Clear fat back pork:
70- 80 pieces
80-100 pieces
100-125 pieces 28.50
Clear plate pork, 25-35 pieces 28.00
Brisket pork
Plate beef, 200 lb. bbls 31.N Ex. plate beef, 200 lb. bbls 32.N
Ex. pinte beet, 200 ib. bbis. it.
For prices on sales to War Preced-
ment Agencies, see Amendment 26 to
RMPR 148, effective May 26, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted additions, except being and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.
Reg. pork trim. (50% fat)
Sp. lean pork trim, 85%
Ex. lean pork trim. 95%
Pork cheek meat
Pork livers, unblemished
Roneless bull meat
Boneless chucks
Shank moaf
Roof trimmings
Dressed cutter cows
Dressed hologna hulls
Pork tongues

DRY SAUSAGE

Correlat, dry, in hog bungs 58
marketer
Summer
er tetoiner41
a c Salami, semi-dry
a galami semi-dry
Court style Salami
residella semi-dry
anderly (cooked)
Proscuitto

DOMESTIC SAUSAGE

DOWESTIC SHOOKE
Quotations cover Type 2, except where otherwise noted.)
Purk sausage, hog casings Type 1.29% Purk sausage, bulk Type 1
time saus., fr., bog casings22%
Liver saus., fr., hog casings22% Smhd. liver saus., hog bungs24%
Wead cheese
You Eng., natural casings 38 %
Missed lunch, natural casings 20 %
Tougne and blood
plood samsage
C-000
Polish sausage

Prices based on sone 5, plus \$1.50 per cwt. for sales to retailers and pareyors of meals where no loc. del. is made. Prices include boxing or parkaging costs.

CURING MATERIALS

- CH	610
Nitrate of soda (Chgo. w'hse)	
in 425-th, bbls., del 8 8	.75
fultpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran 8	.00
Small crystals 12	.00
Medium crystals	.00
Large crystals 14	
Pure rfd. gran. nitrate of soda. 4	00
Pure rfd. powdered nitrate of	.00
sodaunquo	hed
Salt, in min. car of 80,000 lbs.	No.
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried 9	mo.
Medium, kila dried 12	
	.80
Sugar-	
Raw, 96 basis, f.o.b.	
	.60
Standard gran., f.o.b. refiners	
	.50
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	
less 2% 5	.15
Dextrose, in car lots, per cwt.,	
(cotton) 4	.80
in paper bags 4	.75

OKED

S Ibs.,

LED

21.9 22.9 22.9 22.9 22.9 31.9 31.9 31.9 4 33.00 ar Procurement 28 to 66, 1945.

IALS

SPICES

(Basis Chgo., orig. bbls.	bags,	bales.)
W	hole	Ground
Allapice, prime	27	2914
Resifted	28	30%
Chili powder		45
Cloves, Zanzibar	40	46
Ginger, Jam., unbl	28	31
Zansibar	23	27
Mace, fcy. Banda 1		1.19
East Indies	95	1.10
E. & W. I. Blend		90
Mustard flour, fcy		34
No. 1		22
West India Nutmeg		58
Paprika, Spanish		55
Pepper, Cayenne		87
Red No. 1		44
Black Lampong	10	1814
Pepper, Packers	12	131/9
. opper, rackers		10%

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1% in., 180 pack20 Domestic rounds, over	@25
1% in., 140 pack35	@38
Export rounds, wide, over 1% in45	@49
Export rounds, medium, 1% to 1% in33	
Export rounds, narrow,	
1% in. under34	@35
No. 1 weasands	6
No. 2 weasands	4
No. 1 bungs18	@20
No. 2 bungs10	@12
Middle sewing, 1%@	
2 in	@75
Middles, select, wide,	-
Middles, select, extra.	68.89
24@24 in1.0	0.001 1
Middles, select, extra,	our. I
21/2 in. & up	5@1.4
Dried or salted bladders,	
per piece:	
12-15-in. wide, flat 7½ 10-12-in. wide, flat 4 8-10-in. wide, flat 25 6- 8-in. wide, flat 2	@ 9 @ 64 @ 34
Hog casings:	-
Extra parrow, 29 mm. &	
dn	2.4
Narrow mediums, 29@32	
mm	2.4
Medium, 32@35 mm	2.10
Medium, 35@38 mm1.8	0021.9
Wide, 38@43 mm1.6	001.0
Extra wide, 43 mm1.4	001.0
Export bungs22	623
Large prime bungs18	6014
Medium prime bungs11 Small prime bungs 8	G10
Middles per set21	624

SEEDS AND HERBS

	4	W	hole	Ground for Saus.
Caraway seed			95	1.05
*Cominos seed			42	48
Mustard sd., fcy. ye American	el.		25	4
Marjoram, Chilean			30	35
Oregano		0	13	16
*Nominal.				

OLEOMARGARINE

White	don	nestic	. '	ve	g	e	ta	b	ı	8			0				.19	
White	ani	mal	fa	t.							۰	۰					.163	4
Water	cht	irned	p	RH	Ė	ry			۵	0	0	0	0	0	٠	9	.183	6
Milk	chur	ned	pa	вt	T,	у.		0	۰	Ф	0	۵			0	٠	.183	6
Vegeta	ble	type							*				1	J	n	q	uote	d

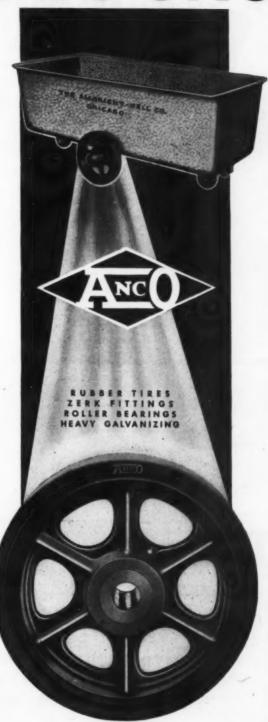
VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago14.63
Yellow, deodorized, salad or win-
terized oil, in tank cars, del'd.
Chicago
Raw soap stocks:
Cents per lb. del'd. in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast 34
East3%
Corn foots, basis 50% T.F.A. Midwest3%
East34
Soybean foots, basis 50% T.F.A.
Midwest and West Coast 3%
East
Soybean oils, in tanks, f.e.b.
mills, Midwest
Corn oil, in tanks, f.o.b. mills12%
Manufactures to Johns sales 4 - 1

Only the NIAGARA Aero CONDENSER has



TRUCKS



Write for New ANCO TRUCK CATALOG No. 68

THE ALLBRIGHT-NELL CO.



DANIELS MANUFACTURING RHINELANDER, WISCONSIN CREATORS - DESIGNERS - MULTICOLOR PRINTERS

COOKING TIME REDUCED 33% BY GRINDING



IN THE M&M HOG **CUTS RENDERING** COSTS

Reduces fats, bones casses, etc., to uniform Ananam. Ground prod-

ect readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M

MITTS & MERRILL

Builders of Machinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH.



MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	44
Steer, heifer, good	.21
Steer, heifer, commercial	
Steer, heifer, utility	
Cow, commercial	.19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHED REEF CUTS

Steer,						
Steer,	hfr.,	tri.,	good.			 201/
Steer,						
Steer,						
Steer,						
Steer,						
Steer,						
Steer,	hfr.,	reg.	chk.,	utili	ty	 .181/2
-	-					

Above quot, include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

	-	lone are for Zone	
Steer,	hfr.,	loin, utility	 211
Steer,	hfr.,	loin, commercial	 243
Steer,	hfr.,	loin, good	 294
		loin, choice	
		rib, utility	
		rib, commercial	
		rib, good	
		rib, choice	

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Wester
Pork loins, fresh, 12 lbs. dn25
Shoulders, regular22
Butts, regular 3/8 lbs265
Victo, regular o/o lus
Hams, regular, under 14 lbs235
Hams, skinned fresh, under
14 lbs
Picnics, fresh, bone in22
Pork trimmings, ex. lean32
Pork trimmings, ex. reas
Pork trimmings, regular195
Spareribs, medium
Cit
Pork loins, fr., 10/12 lbs261
Shoulders, regular
Butts, boneless, C. T
Butts, boneless, C. T
Hams sknd under 14 lbs 958
Dianios home in 001
Ficures, bone in
Pork trim, ex. lean32
Pork trim, regular193
Spareribs, medium
Boston butts, 3/8 lbs28
DOSCOR DUCES, 0/0 108

*COOKED HAMS

Cooked			
8/dow Cooked		fatted.	43
		intted,	46%

*SMOKED MEATS

Reg hams	under 14 lbs	-
Atcs. mamo,	24/10 11-	5 5 5 5 5 5 5 S
Reg. nams,	14/18 lbs	******
Reg. hama.	over 18 lbs	0.00
Skd. hams.	under 14 lbs	200
Skd. hams.	over 18 lbs	- 94
Picnics box	e in	Alle
Bacon, Wes	tern, 8/12 ths	. 6007
Bacon, city	0/12/108	
Beef tongue	s. light	91
Beef tongue	s, heavy	91
Annual Control		

*Quotations on pork items are a less than 5,000 lb. lots and incha all permitted additions.

DRESSED HORS

Hogs,	gd	. &	ch.,	h	d		-	(9)	82		Ì	f		1	ä	et		is,	
Dec.	12	2, u	nder	5	ЯÜ	,	1	b	6		*						A	199.1	ı
81	to	1959	Hom.															191	н
100	to	119	lba.															39.4	я
120	to	136	lbs.									_						19.4	а
187	to	153	lbs.			۰	٠											19.5	ñ
154	to	171	lba.												•	*	*	18.5	ŧ
172	to	188	lbs.				ì				Ì	Ĭ	Ī			•	۰	11.	å
																		450	۰
					_		_				_		_						
	4	DF	RES	5	E	L	D		١	ŗ	E	ı	Ą	ı	L				

Hide off

			evene		91							
Choice,	50@2	275	lbs.									. 590
Good, I	0@2	75	lbs.						۰			9110
Commer	cial,	500	277)]	bi	ı.	0	۰	٠	9		
Itility,	DUG	210	TOB		0 1	0		0	0	0		.179
*Onot	are	e fo	F 24	m	e.	9	1	g		ú	ı	Smokel

"Quot. are for zone 9 and include 50c for del. An additional 3/6c per cewt. permitted if wrapped in sted-inette.

DRESSED SHEEP AND

*Quotation	8	2	r	е	1	e e	30	,	2	k	E	10	4	5).				
Mutton, utili	r3		æ	-	e		Ц			0	0	0		0	a	٠	٠	ė	i
Mutton, good	1	å		:k	16	ì	e	e			٠				0	۰			å
Lamb, comm	e	re	11	u				0	0		4								ä
Lamb, good				0	0	0	0	0	0	۰	۰								
Lamb, choice	,				0		0	0	0				٠						J
									_										

FANCY MEATS

Fongues, Typ	e A			۰		3
Sweetbreads,	beef,	Туре	Α			28
Sweetbreads,	veal,	Type	A		 	45
Beef kidneys					 	12
Lamb fries, p	er Ib.					3
Livers, beef.	Туре	A				26
Oxtails, unde	r % 1	b				9

Prices 1. c. 1. and loose basis for one 9. For lots under 500 lbs., and

BUTCHEDS! EAT

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	-	•	۰	~	100		•	-	-		•			
Shop fa														
Breast														
Edible														
Inedible	8	ue	3			0	0		0	۰			4.75	per cwl.

CHICAGO PROVISION SHIPMENT

Provision shipments from Chicago for the week endel December 8, 1945, were reported as follows:

			Week Dec. 8	Previous week	Year
ured	ments.	pounds12,	475,000	14,900,000	24,106,8
		pounds46,		50,526,000	49,592,0
ard,	pounds		929,000	5,236,000	5,257,8

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Porvice

Juni III Citation	
CASH PRICES	
CARLOT TRADING LOOSE F.O.B. CHICAGO OR CHI BASIS	BAS
THURSDAY, DEC. 13, 1	945
REGULAR HAMS	
Fresh or Frozen	8
8-10 · · · · · · 22 ¼ 10-12 · · · · · 22 ¼ 13-14 · · · · · 22 ¼ 14-16 · · · · · · 21 ½	2 2 2 2
BOILING HAMS	
Fresh or Frozen	8
16-18	2999
SKINNED HAMS	
Fresh or Frozen	8
10-12 24 1/4	9

EATS

OGS

EAL

ional %c pe ped in steck

AT8

500 lbs., se

reek ended

r 15, 196

FAT

20-22 20 1/2	201/2
SKINNED HAMS	
Fresh or Frozen	S.P.
10-12 24 ¼ 12-14 24 ¼ 12-14 23 ½ 14-16 23 ½ 16-18 22 ½ 19-22 22 ½ 20-22 22 ½ 21-24 22 ½ 24-25 22 ½ 25-20 22 ½ 25-20 22 ½ 25-20 22 ½	24 ¼ 24 ¼ 23 ¼ 28 ¼ 22 ¼ 22 ¼ 22 ¼ 22 ¼ 22 ¼
25/up 22½	221/2
PICNICS	
Fresh or Frozen	S.P.
4-6	201/2 201/2 201/2 201/2 201/2
Short shank 1/2c over.	

(Square Cut Seedless)	
Fresh or Frozen	Cured
Under 8 18	181/4
8-12 171/2	17
16-20 151/4	161/
20-22 15	16
D.S. BELLIES	
Clear	Rib
18-20 15	15
20-25	15 15
20-30	15
35-40 15	15
40-50 15	15
GREEN AMERICAN BEL	LIES
16-20	
20-25 25 and up	
FAT BACKS	
Green or Frozen	Cure
6-8 11	11
8-10 11	11
10-12 11	11 11 14
10-12	111/
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	11 ½ 11 ½ 12
10-12	111/
10-12	11 ½ 11 ½ 12 12 12
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	11 ½ 11 ½ 12 12 12
10-12 11 12-14 11½ 14-16 11½ 16-18 12 18-20 12 20-25 12 OTHER D.S. MEATS Fresh or Frozen	1114 112 12 12 12
10-12 11 12-14 11½ 14-16 11½ 16-18 12 18-20 12 20-25 12 OTHER D.S. MEATS	1114 1114 112 112 112 112

FUTU	JRE	PRI	CES

MONDAY, DEC. 10, THROUGH THURSDAY, DEC. 13, 1945 LARD Open High Low Clo

LARI	D			0	ì	pi	PI	'n		ŀ	li	g	h	1	OV	V	C	lose
May														::			.13	80n
July																		
Sept.																		
Oct.			0	0							N	0	bio	is	or	of	Ter	ings

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

	P. S. Lard Tierces	P. S. Lard Loose	Raw
Dec.	1013.80b	12.80b	12.75
	1113.80b	12.80b	12.75
	1213.80b	12.80b	12.75
Dec.	1313.80b	12.80b	12.75
	1413.80b	12.80b	12.75

Packers' Wholesale Prices

- senses it moreouse virees
Refined lard tierces, f.o.b.
Kettle rend., tierces, f.o.b.
Chicago C. L
Leaf, kettle rend., tierces,
f.o.b. Chicago C. L
Neutral, tierces, f.o.b.
Chicago C. L
Shortening, tierces, (North)
c.a.f
Shortening, tierces, (South)
c.a.f

EASTERN FERTILIZER MARKETS

New York, Dec. 12, 1945
Some of the pork packers
reported increased production
of animal by-products, and it
is hoped this will continue.
Fertilizer manufacturers are
very short of various materials and all materials, including chemicals, are difficult to
obtain. There is no change reported in the South American
situation.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports\$29.20
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.1.f. spot
December shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports

3.83	200-16.	bags.		0 0			0 1		0		32,40
in	109-lb.	bags.							0		.33.00
an	llizer ta monia, lk	10%		B.		F	ř.		1	4	
12	ing tan	onia, 1	53	6	B		F	į.	1	4.	
Du	lk				0 0						5,53
		Sept.									

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works...\$42.00

Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works. 40.00

Superphosphate, bulk, f.o.b.

Baltimore, 19% per unit.......65

Dry Rendered Tankage 45/50% protein, unground.....\$ 1.25

CHAMPIONS SOLD

Poly Harry, 875-lb. grand champion Hereford steer of the 20th Annual Great Western Livestock show at Los Angeles was sold at auction on December 7 for \$2.60 a pound to Anton Rieder, president, Coast Packing Co., Vernon, Calif. Rieder also bought the grand champion hog of the show, "Butch," a 265-lb. Berkshire barrow, for \$1.75 a lb.



OZITE Standard Hair Felt is made from 100% cattle hair, always stays resilient ... never rots or decays ... dries out good-as-new even after a thorough soaking. And it's flexible, easy to apply to forms of any shape. Other Hair-Felt materials for every insulating need . . . write today for details.

AMERICAN HAIR & FELT COMPANY
Dept. J-8 • MERCHANDISE MART • CHICAGO 54

OZITE STANDARD HAIR FELT

BY-PRODUCTS—FATS—0

TALLOWS AND GREASES

TALLOWS AND GREASES. - Although production of tallows and greases is being maintained at a fairly heavy rate, demand continues to be far ahead of offerings, giving the market a firm tone at all times. Output of grease has increased sharply from the low time of last month, but little is being placed on the market since original producers are finding use for most of the grease made. The bulk of the trading, which is being done in the Middle West as the eastern market is quiet, is carried on in a quiet way. Larger producers are well sold up for the month and volume of trading will be fairly light until after the first of the new year. Fewer cattle are being slaughtered and tallow output is slightly under the recent peak. However, distribution seems to be a little better than in the grease trade, with smaller users able to get a few purchases in at times.

Sales of tallow this week included edible tallow, the first reported moving in some time, at 9%c; fancy, 8%c; choice, 8%c; special, 8%, and lower grades at respective ceilings. Grease sales included choice white at 8%c; A-white. 8%c; B-white, 8%c, and yellow at 8%c.

NEATSFOOT OIL.—This market is quiet with prices fairly well maintained. Some larger buyers indicate that prices will be lower on any of their purchases, but small lots are moving at ceiling prices.

STEARINE .- Action is lacking for no offerings are being made.

OLEO OIL .- Demand continues broad, but no offerings are on the mar-

GREASE OIL .- The supply situation has tightened further and the market is in a well sold up position and all quotations are firm. No. 1 oil continues to be quoted at 14c; prime burning, 15 1/4 c, and acidless tallow oils at 13 1/4 c.

VEGETABLE OILS

Although the fats and oils forecast for the next year is not too encouraging, there is some hope that both the edible and inedible supply situation will be relieved through larger imports. Imports from Europe and Africa will be small because of the short supplies there, but volume from the Pacific may be moderate during 1946. The Department of Agriculture stated that it will be some time before allocations and controls of fats and oils are lifted, because the supply situation is still not very clear. In the meantime, the market remains in a very tight position with offerings very thin and users combing the trade for any sort of oil offerings. The little oil that is selling is transacted in a quiet way and some buyers are unable to get in bids where oil is available.

SOYBEAN OIL.—There has been some movement of soybean oil, but ceiling bids for future delivery are not being taken by crushers. Most crushers are working below capacity, although the crop of soybeans this year was extremely heavy. Many farmers are holding beans back and may not move them until after the first of the year as a means of reducing tax payments.

PEANUT OIL .- A light movement of peanut oil is reported with prices holding tight at ceiling levels. Demand is far greater than offerings with crushers booking only for immediate delivery.

OLIVE OIL .- There are reports that Greece's olive oil crop has been fairly large and some oil may be exported in the near future. However, the volume would be very small and not enough to ease the supply situation here.

COTTONSEED OIL .- The bearish report on the cotton crop for this year served to tighten the futures market only further this week. Not even ceiling bids attracted any selling. The spot market was also quiet and very firm.

BY-PRODUCTS MARKETS

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Unground, loose Digester Feed Tankage Materials

Packinghouse Feeds

												Cars	椒
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65%	digester	tankage,	bulk.						٠.			. 876.	ä
		tankage,	bulk.									. 71.	ũ
		tankage,	bulk.				*					. 65	ä
		tankage,	bulk.	 				× 1				. 603	ŝ
45%	digester	tankage,	bulk.	 			ė.					. 541	ä
50%	meat, bo	ne meal	scraps	b	u	lk						. 70,	ä
†Bloc	od-meal .											. 88,	ö
Spec	al steam	bone-me	al	 0 0		0.1		5	0	.0	Ю	e 53.	ä
												-	

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	Steam,				Per tm 5035.00@344 2635.00@344
-----------------------	--------	--	--	--	--------------------------------

Fertilizer Materials

High	grade	tankage,	ground		Per ten
Bone	tankag	e, ungrou	and, per	ton	\$ 3.85@ 4.00 . 30.00@31.00 . 4.25@ 4.00

Hard pressed and expeller unground *55% protein or less...... *55 to 75% protein\$1.35

Dry Rendered Tankage

Gelatine and Glue Stocks
Calf trimmings (limed)
Cattle jaws, skulls and knuckles

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per tee \$70,00@80.00
light	
Flat shins, heavy	65,00@70.0
light	06.80
light	62.50 Q (K.II)
Hoofs, white	momine.
Hoofs, house run, assorted	40.00@45.M
Junk bones	136.60

tDelivered Chicago.

Animal Hair

Winter coll dried, per ton	
Summer coil dried, per ton	35.00@37.M
Winter processed, black, lb	
Winter processed, gray, lb	
Cattle switches	

Willibald Schaefer Company PROCESSORS OF

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

ANIMAL FATS

AND OILS

FOOT OF BREMEN AVENUE ST. LOUIS 7, MO.



WESTERN UNION PHONE

HIDES AND SKINS

Packer hide markets quiet and sold up to end of Nov. at ceiling—New buying permits awaited Dec. 24.— Foreign buying of country hides continues.

Chicago

RKETS

An

aterials

Per to ...35.00@30.0

Per ton

Per sal

Per ton \$70,00@80.00 70.00 65.00@70.00 62.50@65.00

35.00@31,M

4 @ 4%

15, 1946

HIDES.—The packer hide market was quiet this week, having been sold up closely during the trading previous week before the expiration of last trading permits on Dec. 8. The new buying permits, covering Dec. hides, are scheduled to be released on Dec. 24, but traders feel that there is little possibility of any trading in the packer market until after the Holiday.

Corrected figures for federally inspected cattle slaughter during Nov. showed 1,407,956 head, as compared with 1,583,697 for Oct., and 1,335,737 for Nov. 1944; total for year to date 13,420,741 head, as against 12,685,591 for same time 1944. While the Nov. total was under Oct. slaughter, it set a new record for Nov. kill.

Corrected figures on inspected calf slaughter show 782,659 head for Nov., as compared with 876,597 for Oct., and 873,919 for Nov. 1944; total for year to date 6,472,446, as against 7,100,793 for same time 1944. The calf kill is also

down from the peak but is still the second highest Nov. of record.

The outside small packer market is quotable at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls moved in a range from the ceiling to a half-cent down, with late trading tending toward the top, due to the demand for small packer stock in general.

The Pacific Coast market was left closely sold up at the ceiling of 13½c, flat, for steers and cows, f.o.b. shipping points; bulls were also reported moving at the ceiling of 10c.

Action in the country hide market late last week tended to firm that market, as many buyers wanted hides and were unable to fill permits in the packer market. Country all-weights, including fairly heavy hides if free of renderers, moved at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less. Country bulls were draggy but firmed up to around 10 1/2 c flat, trimmed, or a cent under the ceiling. The foreign demand is absorbing quite a few heavy country hides; buying on a good scale is credited to the Netherlands government, and UNRRA also reported active, with indications that country bulls will also be taken.

FOREIGN WET SALTED HIDES.—

The South American market was moderately active at mid-week, with most of the hides reported going to Europe. England bought 1,000 Anglo reject light steers; 1,100 Smithfield sound steers sold to the States; 3,000 Rosa Fe sound steers went to Norway; 2,800 Rosa Fe, 3,000 LaPlata and 2,400 Cpn. Sansinena reject steers sold to buyers who act for both England and the States. Including a few hides moved at the opening of the week, this brought the total to 19,300.

CALF AND KIPSKINS.—The currently reported heavy slaughter of calves is running well to kips, from the standpoint of the hide trade. Calfskins were in short supply during the last trading period and all markets, packer, city and country calf, were cleaned up at the full ceiling prices, as previously quoted. While supply of kips was more liberal, demand is ample to absorb all offerings at the full ceiling, and all markets were closely sold up. Packers cleared their regular and hairless slunks also at the ceiling.

SHEEPSKINS.—There is plenty of inquiry for packer shearlings but current production is very light. To include the full range of all quality, market is quotable \$2.05@2.15 for No. 1's, \$1.15@1.35 for No. 2's, and 90@1.00 for No. 3's, but most good packer offerings are going around the top figures. One car sold this week at \$2.15, \$1.25 and 95c for the three grades of shearlings, with Fall clips included at \$2.60. Fall clips have

BEEF • PORK • VEAL • LAMB HAMS • BACON • SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

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Peckinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTIES



GENERAL PURPOSE TRUCKS

Sturdy • Large Capacity • Easy Running

Ideal for handling heavy loads. Body is No. 12-gauge Steel, reinforced at corners with double pressed rim. The body is of all-welded construction, hot dip galvanized after fabrication.

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Available with Wood or Steel Wheels

PROMPT

E. G. JAMES COMPANY

CHICAGO (4) ILL.

No.

HARrison 9066

The National Provisioner-December 15, 1945

Economize POWERS

TEMPERATURE REGULATORS



WEEK'S CLOSING MARKETS

been ranging \$2.40@2.60 but one car is reported late this week at \$2.65. Pickled skins are moving freely at individual ceilings by grades and market quotable \$7.75@8.00 per doz. packer production sheep and lambskins. Packer wool pelts have been quoted recently around \$2.90@3.00 per cwt. liveweight basis for Nov. pelts. There was trading in Iowa packer Dec. pelts late last week but no information has been disclosed as to prices. It was indicated, however, that a bid of \$3.25 per cwt. for natives and westerns but with Texas and Colorados out, was declined and some are crediting prices around \$3.30@3.35 per cwt. There are a few new pullers in the market, and while there was a glut of offerings this time last year, current offerings are reported light.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | Week ended | Dec. 14, '45 | week | 1944 | 1944 | 1945 | Welk | 1944 | Welk | Week | 1944 | Welk | Week | 1944 | Welk |

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	@15	@15
Brnd'd all-wts	@14	@14	@14
Nat. bulls11	@ 111/2	11 @111%	@ 111/2
Brnd'd bulls10	@10%	10 @101/2	@101/2
Calfskins203	2 @ 23	2014@23	201/2@23
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

			1	COL	IN	TRY	HID	E8			
Hvy.	strs.		.1	4%	0	15	1436	@1	15		@15
Hvy.	cows		 .1	41/2	a	15	141/2	@1	15		@15
Buffs					a	15		621	15		@15
Extre	mes				a	15		@1	15		@15
Bulls					a	101/2	10	@1	10%		@111%
Calfsl	kins		.1	6	a	18	16	@1	18	16	@18
Kipsk	ins .				a	16		@	16		@16
Horse	hides		- 1	8.50	0	8.00	6.50	100	3.00	6.23	608.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlys. 2.10@2.15 2.10@2.15 1.70@2.15

Pry pelts24 @24½ 24 @24½ 24½@25

CCC INVENTORY OCTOBER 31

The Department of Agriculture has released the second monthly report on food and agricultural product inventories held domestically by the Commodity Credit Corporation as of October 31. The basic commodities inventory covers products which came under the former Office of Basic Commodities and, with some exceptions, are those acquired by the department in carrying out price support commitments, or those held as collateral for commodity loans. Among the items listed in this group as "owned" are 274,812 tons of oils and

FRIDAY'S CLOSING

Provisions

There is no slackening in demand for pork cuts but offerings are disappoint, ingly scarce, in view of the increase in the line run over the past few week

Cottonseed Oil

December 14.31n; March 14.31n; May 14.10b; July 14.00b; Sept. 13.55b; Oct 13.55b.

oilseeds, including the following groups

																			Iba.
Vegetable Oils	8-	_	-1	9	4	4									×				10,364 m
Coconut oil .											٠,			è					101,712.00
Cottonseed oil	l														×				16,602 m
Linseed oil .																	×		18,564.60
Neatsfoot oil			×	*	*	×	*		×	,	*					*			570,000

The general commodities inventory includes food and agricultural products purchased in the past by the former office of Supply. These items are purchased for government supply programs, such as for former lend-leave programs, meeting requirements of fool programs for liberated areas and for U.S. territories. Included in this group are the following:

Calf and veal, froze			100,023
Hog casings, salted.		45	8.84
Lamb and mutton,	ozen		7.78
Lard and other anin	al fats	53.85	21.901
Meat products, cann	d	76.85	7 116
Meats, barrelled		Bi Bi	\$1,80a
Pork, fresh or froze		25	30,440
Pork, salted, smoked	OF SWOOT	nickled 9.6	5,416
			my see
TOTAL LIVESTO			
TOTAL LIVESTO	K PRODE	CTS	
& MEATS	K PRODE	CTS137,9	18,736
& MEATS	K PRODE	CTS137,9	18,786
TOTAL LIVESTO & MEATS Oleomargarine Shortening	K PRODE	CTS137,9	18,786 53,616 70,636
TOTAL LIVESTO & MEATS Oleomargarine Shortening Soap and related pre-	K PRODE	CTS 137,9 24,70 3,9 23,30	18,786 53,616 70,636
TOTAL LIVESTO & MEATS Oleomargarine Shortening Soap and related pre-	K PRODE	CTS 137,9 24,70 3,9 23,30	18,786 53,616 70,636
TOTAL LIVESTO & MEATS Oleomargarine Shortening	K PRODE	CTS	18,786 53,614 70,826 06,251 80,880

NIMPA SEEKING FACTS ON USE OF PANCREAS GLANDS

The National Independent Met Packers Association is cooperating with a large pharmaceutical manufacturing company in obtaining information from packers on their methods of handling pancreas glands. The manfacturer is endeavoring to work of with the USDA a plan under which the glands may be shipped in interest commerce by packers not operating under federal inspection. Federal atthorities will require assurance the glands are to be shipped for pharmaceutical purposes and not for feed.

Denaturing the glands with a would prevent their use in pharmactical manufacture.

NIMPA is asking packers to inforthe association as to whether they most save pancreas glands of cattle, called or hogs for: 1) Use as, or in, a ferroduct? 2) Pharmaceutical use only If the answer to the first question "no", packers are asked to indicate if they have ever regularly utilispancreas glands for food purposes.



FELIN'S'

ORIGINAL PHILADELPHIA SCRAPPLE

"Glorified"

HAMS . BACON . LARD DELICATESSEN



NG

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disappoint increase in

ew week

1.31n; May 3.55b; Oct.

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inventory
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this group

. 137,948,78

56,523,94

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GLANDS

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UNITED's Service is complete from start to finish. Experienced engineers are available to consult, advise and supply preliminary designs for insulation work requiring the use of cork. UNITED's erecting crews, backed by elmest ferty years' experience, handle each instellation in its entirety under the personal supervision of our insulation engineers.

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Albany, N. Y. Baltimore, Md. Boston, Mass. Buffalo, N. Y. Chicago, III. SALES OFFICES AND WAREHOUSES Cincinnati, Ohio Milwaukee, Wis.

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Angeles, Calif.

New York, N. Y.
Philadelphia, Pa.

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LIVESTOCK MARKETS Weekly Review

New Records Set for November and Year in Cattle Kill

NEW record for the month of November was established when 1,410,261 head of cattle were processed in federally inspected plants, it was revealed this week. The total was slightly under the all-time peak of a month earlier, but exceeded the previous record for the month, set last year, by 74,000

There will probably be a further ta-pering off in cattle kill during this month, due in part to the coming holiday. However, with winter cattle feeding operations at peak levels, and prospects of many of these cattle being sold before subsidy payments are ended in mid-1946, new records for the early part of the year are held possible. Too, many cattle have been put in feedlots to consume quite a heavy volume of soft corn and as this feed is used, which in most cases will be before 1946 is very old, cattle will be sent to market. The tonnage of beef, however, may not be as great as expected because many of the cattle will be sold in a half-fat condition.

New 12-Month Record

With a new record kill for the month, the 1945 total will exceed all previous totals, including that of 1934 when over 3,000,000 cattle were killed by the government.

Calf slaughter at 780,354 head was under the October total of 876,597 head and was also smaller than the 873,919 head killed a year earlier. Barring last November's kill, it was the largest on record for the month.

Hog slaughter for the month was up to 4,349,504 head, 87 per cent above

FEDERALLY INSPECTED SLAUGHTER

January February March April May June July August September October November December		1,1 1,2 9 1,0 1,0 1,0 1,0 1,2 1,3 1,5 1,4	48,593 12,531 78,890 45,454 40,124 49,931 92,103 57,682 83,697	1,141,081 1,042,515 1,056,554 988,457 1,002,875 1,078,584 1,339,198 1,310,310 1,450,572 1,274,746
			logs 1945	Hogs 1944
January February March April May June July August September October November December		3,2 3,4 3,0 3,3 3,3 2,7 2,7 1,9 2,3 4,3	67,348 73,655 51,125 75,402 81,819 52,472 05,747 21,751 29,666	$\begin{array}{c} 7,339,352\\ 7,379,971\\ 7,165,319\\ 6,289,588\\ 6,642,616\\ 6,095,126\\ 4,795,042\\ 4,145,212\\ 3,520,588\\ 4,223,255\\ 5,258,194\\ 5,662,719 \end{array}$
			Sheep 1945	Sheep 1944
February March April		1,7 1,5 1,8 1,9 1,7 1,6 2,0 1,7	59,643 23,267 22,890 24,086 06,397 41,932 57,882 58,084 18,282	1,932,987 1,500,763 1,537,798 1,378,388 1,093,888 1,822,071 1,897,550 1,923,765 2,002,641 2,238,346 2,012,588 1,933,884
			alves 1945	Calves 1944
January February March April May June July August September October November		4 5 4 6 6	59,505 42,259 74,961 74,961 22,027 85,897 82,051 03,439 65,757 76,597	467,777 441,196 564,596 555,083 541,341 594,453 633,657 756,149 753,123 919,599 873,919 668,766
	LEVEN		S' TOTA	

		Cattle	Hogs	Sheep
1945		.13,423,046	35,422,588	19,414,320
1944		.12,685,591	63,354,263	19,941,685
1943	*****	.10,526,288	55,864,613	21,104,862
1942		.11,364,966	47,118,891	19,450,088
1941		. 9,941,488	40,753,093	16,553,975
1940		. 8,898,403	44,334,504	15,935,353
1939	*****	. 8,672,895	36,131,404	15,852,332
1938		. 9,018,470	31.840,331	16,712,714
1937		. 9,210,109	27,683,684	15,867,333
1936		. 9,984,756	31,373,868	15,642,746

the low total of the previous month A year earlier, kill totaled 5,258,194 head. The year-to-date total is only slightly over 35,000,000, compared with better than 63,000,000 a year earlier

Slaughter of sheep and lambs failed to reflect the sharp decrease in num bers on farms and in feedlots. Kill for November totaled 1,772,114 head, which is smaller than the previous month and a year ago, but still far above average for the number of animals on farms The 11-month total kill at 19,414.29 head is only 500,000 under the previous year and ranks among the heaviest

Winter Lamb Feeding Smaller Than Last Year

All available information early in De. cember pointed to a reduction in the number of sheep and lambs to be fed for market during the 1945-46 feeding smson compared with the 1944-45 season the Department of Agriculture reports. While the largest decrease will be in the number of lambs fed on wheat pastures in the Great Plains region, it now seem probable there will be some decrease in feedlot lambs.

Shipments of feeder lambs into the Corn Belt in November dropped of sharply from the near record shipments in October. Total shipments into eight states were 315,000 this year compared with 420,000 in November last year-s decrease of about 25 per cent. The November number this year was the smallest percentage of the five month total July through November, in the last for

Indications early in December were that the volume of lamb feeding would be above last year in Ohio, Indiana, Wisconsin and Minnesota, would be little changed in Illinois, Iowa and Netraska, and would be down in Michigan, Missouri, South Dakota and Kansas.

SET YOUR COURSE NOW for profitable livestock buying



FORT WAYNE, IND. DETROIT, MICH. DAYTON, OHIO LOUISVILLE, KY.

LAFAYETTE, IND. SIOUX CITY, IOWA CINCINNATI, OHIO NASHVILLE, TENN. INDIANAPOLIS, IND. MONTGOMERY, ALA.

OMAHA, NEB.

Order Buyer of Live Stock L. H. McMURRAY

INDIANAPOLIS, INDIANA



Billings, Mont

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Dec. 13, 1945, reported by Office of Production & Marketing Administration:

gods (quotations based m hard hogs): Chicago Nat. Stk. Yds. Omaha. Kans. City St. Paul BARROWS AND GILTS:

	d Choice:					
190,140	1bs	\$14.00-14.85	\$14.80 only	3	8	8
140-160	lbs	14.50-14.85	14.80 only	14.50 only	14.25-14.55	14.60 only
100-180	lbs	14.85 only	14.80 only	14.50 only	14,40-14.55	14.00 only
180-200	1bs	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220			14.80 only	14.50 only	14.55 only	14.60 only
220-240	1bs	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270	lbs	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300	Ibs	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330	lbs	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360	1bs	14.85 only	14,70-14.80	14.50 only	14.55 only	14.60 only
Medium:						
160-220	1bs	14.00-14.85	14,25-14,80	14.00-14.50	14.40-14.55	14.25-14.5
				1		
SOWS:						
Good an	d Choice:					
270-300	Iba	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330		14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
230-360		14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
200-000	20000	44.40	0.4.00	0.00 MW	49 00 1	90 08 - 2

| 14.10 only | 14.05 only | 13.75 only | 13.80 only | 13.85 only | 13.

250-550 lbs..... 12.75-13.75 13.50-14.05 13.25-13.75 13.75-13.80 13.40-13.60

SLAUGHTER CATTLE, VEALERS. AND CALVES:

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STEERS, Choice:					
700- 900 lbs 900-1100 lbs 1100-1300 lbs	17,25-17,75 17,50-18.00 17,50-18.00 17,50-18.00	16.50-17.75 16.75-17.90 16.75-17.90 16.75-17.90	16.50-17.65 16.75-17.65 17.00-17.65 17.00-17.65	16,50-17.65 16,75-17.65 16,75-17.65 17,00-17.65	17.25-17.76 17.25-17.76 17.25-17.76 17.25-17.76
STEERS, Good:					
700- 900 lbs 900-1100 lbs 1100-1300 lbs 1300-1500 lbs	15,50-17,25 15,75-17,50 16,00-17,50 16,00-17,50	14.50-16.75 14.75-16.75 15.00-16.75 15.25-16.75	14.50-16.25 14.50-16.50 14.75-16.50 15.00-16.50	14.50-16.50 15.00-16.75 15.25-16.75 15.50-17.00	15.00-17.28 15.00-17.25 15.00-17.25 15.00-17.25
STEERS, Medium:					
700-1100 lbs 1100-1300 lbs	11.75-15.75 12.25-16.00	12.00-14.75 12.25-15,25	$\substack{12.00\text{-}14.25 \\ 12.75\text{-}14.50}$	12.25-14.50 13.50-14.75	11.00-15.00 11.00-15.00
STEERS, Common:					
700-1100 lbs	9.50 - 12.25	10.00-12.50	10.00-12.00	10.25 - 12.25	9.00-11.00
HEIFERS, Choice:					
600- 800 lbs		16.25-17.75 16.25-17.75	16.25-17.25 16.50-17.65	16.00-17.50 16.25-17.65	16,50-17.70

 300-900 lbs...
 9.00-11.50
 9.00-11.00
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 9.50-10.75
 8.50-10.50

 C0W3, All Weights:
 Good
 13.50-14.50
 12.00-13.75
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 12.25-13.50
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 Medium
 11.75-13.50
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 10.23-11.75
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 Cutter & com
 7.50-12.00
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 7.25-7.75
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EULLS (Yigs. Excl.), All Weights:

Berf, good ... 13.00-14.50 12.50-13.50 12.25-13.25 12.50-13.00 12.50-13.50 13.00-12.50 11.50-12.25 11.50-12.25 11.00-12.50 11.50-12.25 11.50-12.50 11.00-12.00 11.50-12.50 11.50 11.50 11.50 11.50 11.50 11.50 11.50 11.50 11.5

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 8.25-10.50
 7.50-10.00

 VEALERS:
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God & choice... 12.00-13.50 12.50-15.00 12.00-14.00 11.50-14.50 11.00-13.00 (cm. & med... 9.30-12.00 9.50-12.50 9.50-12.00 9.00-11.50 8.00-11.00 (cm. & cm. & cm.

LAMBS:

Med. & good 12.50-14.00 Common 10.75-12.00	19 95,13 95	13.50-14.15 12.00-13.25 10.50-11.50	13.50-14.60 12.25-13.25 10.50-12.00	13.75-14.25 10.50-13.50 8.50-10.25
YLG. WETHERS:				
Good & choice 11.75-12.56 Med. & good 10.25-11.56	11.75-12.25 10.25-11.50		11.50-12.60 10.25-11.25	11.25-12.25 10.50-11.00
EWES:				
Good & choice 6.50- 7.23		6.00- 6.50	6.00- 6.30	6.25- 7.00

Good & choice... 6.50- 7.25 5.75-6.50 6.00-6.50 6.00-6.50 6.25-7.60 6.00-6.50 6.00-6.50 6.25-7.60 Good & choice... 5.50-6.50 5.00-5.50 5.00-6.00 4.75-5.75 4.50-6.00 Good & carrent seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined. represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

HONEY BRAND HYGRADE'S Hams - Bacon Dried Beef HYGRADE'S HYGRADE'S Frankfurters in Original West Natural Casings Virginia Cured Ham Ready to Serve HYGRADE'S Famous Corned Beef and Tongues CONSULT US BEFORE BUYING OR SELLING HYGRADE FOOD PRODUCTS CORP 30 Church Street, New York, N. Y.



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	YES	NO	KNOV
Are you using the right grade?			0
Are you using the right grain?			
Are you using the right amount?			

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your *individual* requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

The National Provisioner—December 15, 1945



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L. SPARKS & CO. HARRY

NATIONAL STOCK YARDS - ILLINOIS

For Service and Dependability

E. N. GRUESKIN CO. CATTLE ORDER BUYERS

SIOUX CITY. IOWA

Wilmington Provision Company

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TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended December 8, 1945.

(CATTLE		
	Week ended Dec. 8	Prev. week	Cor. week, 1944
Chicagot	18,977	25,962	23,253
Kansas City	17,878	18,933	25,801
Omaha*	18,173	20,844	26,673
East St. Louis.	11,030	14,075	15,695
St. Joseph	6,235	8,535	10,704
Sioux City	8,305	10,039	9,856
Wichita*	4,216	6.345	3,411
Philadelphia	3,697	3,391	2,534
Indianapolis	2,670	2,620	2,234
New York &	-	2,020	
Jersey City.	13,857	13,506	11,625
Okla, City*	11,390	14,429	10,604
Cincinnati	6.029	7.021	6.072
Denver	8.082	10,005	10,339
St. Paul		17,508	16,613
Milwaukee		4.744	4,684
Total	150,594	177,957	179,578
*Cattle and c	olvos		

HOGS

Chicago1	31.941	143,362	152,819
Kansas City	68,104	68,601	67,617
Omaha	71,214	58,962	73,701
East St. Louis 1	100,225	92,974	97,428
Rt. Joseph	39,106	44,315	31,610
Sioux City	42,014	36,090	46,074
Wichita	3,055	4,822	3,253
Philadelphia	13,533	13,160	14,034
Indianapolis	23,672	23,741	28,025
New York &			
Jersey City.	55,939	53.246	65,370
Okla. City	15,272	14,898	14,055
Cincinnati	14,324	16,783	17,310
Denver	19,767	18,212	19,497
St. Paul	42,606	58,689	52,045
Milwaukee	4,233	5,694	11,038
Same P. Co. Land			*

Total '.....645,005 653,549 693,876 ¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicagot	13,348	10.618	16,269
Kansas City	30,483	23,570	40,571
Omaha	27,727	26,832	35,875
East St. Louis.	13,600	11,889	10,232
St. Joseph	19,639	12,506	18,203
Sioux City	15,204	15,189	21,524
Wichita	3,106	2,309	1.010
Philadelphia	4.297	3,312	3,808
Indianapolis	3,388	2.711	4,471
New York &			
Jersey City	61,303	51,610	62,501
Oklahoma City.	7,484	5,744	2.167
Cincinnati	1.019	589	434
Denver	8.08%	12,290	13,144
St. Paul	22,783	17,267	23,426
Milwaukee	2,490	1,211	1,428
Total	233,949	197,647	255,063

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Dec. 10, 1945:

CATTLE:

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 8, 1945:

Cattle Calves Hogs* Sheep Salable1,378 1,190 501 1,868 Total (incl. directs) .9,029 9,627 22,705 58,646

Previous week: Salable . 1,831 1,061 396 1,083 Directs incl. . . 9,256 7,180 24,382 42,952 *Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Dec. 13.-At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were unevenly 5 to 25c higher. Receipts were heavy but de. mand was very good.

Hogs, goo											
160-180	lb									.1	\$13.25@14.30
180-240	1b										13.85@14 m
240-330	lb						۰	۰			14.00@14.30
330-360	lb			٠					0		14.00@14.8
Sows:											
270-360	1b					×					\$13.30@13.83
400-550	lb										13.10@12 5

Receipts of hogs at Com Belt markets for the week ended Dec. 13 were as fellows:

								This week	Same day last wk.
Dec.	8							58,300	53,000
Dec.	9.							43,200	43,600
								46,500	41,000
								57,000	40.000
								66,500	56,200
Dec.	13				۰			57,700	62,600

RECEIPTS AT CHIEF CENTERS

Hogs Sheep

Receipts at leading markets for the week ended December 8, were reported to be as follows:

Cattle

Dec. 8.....300,000 595,000 322,00

AT 20 MARKETS.

Dec.	- 1	ì.						ä	ķ	51	9,	Æ	Ю	Ю	ŀ	7	2	20	Ŋ,	0	0	0	1	26	3,	98	r
1944								. 0	31	K	ł,	€	Ю	Ю	۲	€	5	1	Ü	Ö	Ö	Ö	1	34	2	90	ė
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OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during Oct., 1945, and 1944, as reported by the Bureau of Internal Revenue:

Oct.,

Excise taxes (including special taxes)\$387,928.16 \$372,978.66

Quantity of product on which tax was paid during Oct., 1945, and 1944:

	1945	3344
Oleomargarine, colored	2,158,268	1,000,586
Oleomargarine, uncolored4	3,986,120	58,704,400

PACKERS' PURCHASES

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Purchases of livestock by packers at principal centers for the week end-ing Saturday. December 8, 1945, as reported to THE NATIONAL PROVI-GIONER:

CHICAGO

Armour, 1,632 hogs and 1,093 Ship-gers; Swift, 217 hogs and 2,749 Ship-gers; Wilson, 809 hogs; Western, 308 hogs; Agar, 6,822 hogs; Shippers, 17,900 hogs; Others, 30,315 hogs. Total: 18,977 cattle: 3,873 calves; 57,603 hogs; 13,348 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour 2,884	1,539	1,762	9,725
Cudahy 1,307 Swift 1,297	944 1,782	1,104 7,937	3,197
Wilson 2.118 Campbell . 2,450	839	889	2,317
Kornblum . 1.160	144	144	4,690
Others10,670	638	3,976	4,690
Tetal21,886	5,692	15,668	29,981

AHAMO Cattle &

	Calves	Hogs	Sheep
Armour	4.387	5,970	6,680
Cudahy	2,803	2,294	7.314
Swift	2,998	3,617	8.813
Wilson	1.807	4.079	
Independent .		2,833	***
Others		15,647	
Cattle and 27: Eagle, 78 Hoffman, 100: 200: South 837: Merchan Total: 15.5 34,440 hogs at	Rothsonaha.	ter Omah hild, 382 1.645: 1	a, 170; ; Roth, Kingan,

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep	
Armour	2.433	1.769	5,395	5,659	
Swift	2.078	2,503	4,836	6,714	
Hunter			/818	592	
Krey			854	***	
Heil		***	1.788		
Laclede		***	2.168		
Sieloff			938		
Others	4.814	229	4,464	635	
Shippers .		2.948	15,697	1.897	
	-		-	-	
Total	10 001	7 440	26 039	15 407	

ST JOSEPH

	-	Cattle	Calves	Hogs	Sheep
Swift Armour . Others .		1.692	742 992 864	8,929 5,987 8,871	9,002 3,405 869
				23,787 s. 23,87	
and 7,282	10	heep l	ought	direct.	z nogs

SIOUX CITY Cattle Calves Hogs Sheep

Cudahy		17	5,779	4,628
Armour		57	11,968	5,411
Swift	2,427	90	5.932	4.705
Others	391		30	
Shippers	8,935	4	14,285	1,453
Total	18,228	168	37,994	16,197
	WI	CHITA		

Cattle Calves Hogs Sheep

Dunn-	Cudahy Guggen-	1,343	840	1,781	3,106
Dold 118 1,029 Sunflower 43 126 Others 3,291 1,512 25	helm	1,127	* * *	***	
Total 6.111 840 4.567 3.131	Ostertag. Dold Sunflower.	118 43		1.029 126	
	Total	6.111	840	4,567	3,131

OKLAHOMA CITY Cattle Calves Hogs Sh

Uthers	• • •	3,605 465	1,777	889 759	
Not	incl	nding	4.015 109 c heep b	attle	19 711

CINCINNATI Cattle Calves Hogs Sheep

A		A 46.4 C. C. C.	AAUG III	meet
Gall's Kahn's	411	***	- 111	493
hann's	687		2,888	* * * *
Lorey	***	4.64	604	
Meyer Schlachter	184		2.630	
Schroth	115		0 000	
National .	435	* * *	2,384	* * *
Othera	2,161	806	1.039	216
Shippers .	. 166	319	4,690	3.163
Total	9 770	4 4 4 4		-

Total . . . 3,756 1.125 18,361 3,870 Not including 2,684 cattle and 3,589 logs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour				10,896 $10,735$
Blue				
Bonnet .		17	4	
City Rosenthal .	722 654	29	7	26
Total	6,298	10,222	712	21,657

	DE.	SATE		
	Cattle	Calves	Hogs	Sheep
Armour		421 276	6,726	8,138
Cudahy		38	6,031	1,557 1,517
Others	3,451	197	1,682	3,109
Total	7.049	099	10.950	14 991

	Ca		PAUL	Hogs	Sheep
Armour .					9.976
Cudahy .		271		***	***
Rifkin		714	219	***	***
Swift	. 5	,606	7,190	25,596	12,807
Others .	. 7	,085	1,863		***
Total .	. 19	,150	14,386	42,606	22,783

TOTAL PACKER PURCHASES

				Week ended Dec. 8	Prev. week	Cor. week, 1944
Cattle	,			.145,734	183,843	165,793
Hogs				.294,516	338,602	350,868
Sheep		,		.182,420	140,808	163,483

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Dec. 7 2,284	532	24,923	5,073
Dec. 8 600	88	9,172	2,311
Dec. 1017,185	1,333	23,916	15,056
Dec. 11 7,870	1,000	31,344	6.275
Dec. 1212,094	807	27,168	15,303
Dec. 13 5,000	1,000	24,000	9,000
*Wk.	-		
so far. 42,149	4,141	106,428	45,634
Wk. ago.38,100	4,537	82,838	34,483
194447,313	3,910	100,612	47,631
194343,894	3,490	114,811	53,429
*Including 1, 54,414 hogs and packers.			

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Dec. 7	2,492	88	6,473	2,500
Dec. 8	150	7	411	9
Dec. 10	6,326	258	4,797	3,089
Dec. 11	4,116	285	5,750	1.107
Dec. 12	5,500	300	3,000	2,000
Dec. 13	3,000	300	4,000	2,000
Wk.				
	18,942	1.143	17,547	8,196
	.17,436	1.467	11,016	3,752
	16,573	472	7.587	9,733
1943	14,929	345	7,874	5,690
Wk. ago.	.17,436 .16,578	$\frac{1,467}{472}$	11,016 7,587	3,752 $9,733$

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week ended Thursday, Dec. 13, 1945:

	ended Prev.
'ackers' purch38, Shippers' purch25,	
Total64,	223 64,722
DECEMBED D	COTTON

													1949	119-5-6
Cattle	,									*			84,964	90,998
Calve	5												9.807	11,438
Hogs	*	*		×	×	×	×	×	×	×	*	*	229,300	226,379
Sheep		*	×	×	*	*	×			*			89,681	98,984
	_	_												

DECEMBER SHIPMENTS

												1945	1944
Cattle	*											39,282	31,669
Hogs													16,351
Sheep		*	*	*	×	×	×	×	*		*	15,397	14,884

PACIFIC COAST LIVESTOCK

Receipts for five days ended December 7:

Cattle Calves Hogs Sheep Los Angeles. 9,695 1,441 1,322 444 San Francisco. 1,000 60 700 2,975 Portland 2,600 540 685 2,585



THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15-Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14-Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6-Earl McAdams, 204 Wainut Place WASHINGTON 4-Clayton P. Lee, 515 11th St., S. W.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Part Chester, N. Y. . Chicago Office, 332 S. Michigan Ave., 4

NEVERFAIL 3-DAY HAM

Saves Man-Power!

By shortening the time in cure, NEVER-FAIL 3-Day Ham Cure enables you to maintain your volume with fewer men . . . and less equipment. At the same time, it actually helps you produce a better ham . . . the kind now so much in demand. Write us!



H. J. MAYER & SONS CO.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	*Boston
STEERS, carcass	Week ending December 8, 1945	4.256	2,320	
	Week previous	4,806	2,162	721
	Same week year ago	2,620	1,307	412
COWS, carcass	Week ending December 8, 1945	4,241	2,379	
	Week previous	3.988	2.411	990
	Same week year ago	2,798	2,253	1,637
BULLS, carcass	Week ending December 8, 1945	187	22	
	Week previous	517	23	143
	Same week year ago	314	81	293
VEAL, carcass	Week ending December 8, 1945	15,499	1,938	
	Week previous	10,701	1,318	612
	Same week year ago	12,836	2,857	1,121
LAMB, carcass	Week ending December 8, 1945	22,441	7,151	
	Week previous	26,749	6,525	9,732
	Same week year ago	19,575	8,673	13,263
MUTTON, carcass	Week ending December 8, 1945	9,331	1,778	0.01
	Week previous	10,967	1,605	2,790
	Same week year ago	3,956	1,322	4,281
PORK CUTS, 1bs.	Week ending December 8, 1945 1	,699,921	752,979	***
	Week previous1	,236,366	750,663	207,733
	Same week year ago1	,082,650	500,561	132,924
BEEF CUTS, 1bs.	Week ending December 8, 1945			
	Week previous	445,772		4 4 4
	Same week year ago	176,522		0.00
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending December 8, 1945	13.857	3,697	
CATTLE, Bend	Week previous	13,506	3,391	* * *
	Same week year ago	11,653	2,584	
CALVES, head	Week ending December 8, 1945	8,545	2,004	* * .)
CALVES, Bend	Week previous	7,990	1,900	
	Same week year ago	11,795	1,203	***
HOGS, head	Week ending December 8, 1945	57,538	13,533	
arout, acua	Week previous	53,246	13,160	
	Same week year ago	61,661	14,034	***
SHEEP, head	Week ending December 8, 1945	61,303	4,297	**
	Week previous	51,610	3,312	0.01
	Same week year ago	65,529	3,808	
Country dressed	product at New York totaled 4.6	017 yeal.	8 hogs	and 626

Country dressed product at New York totaled 4,017 veal, 8 hogs and 626 lambs. Previous week, 3,952 veal, 19 hogs and 408 lambs in addition to that shown above.

*Not available.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of hogs at 32 centers showed another increase last week and was at the heaviest level of the season. The total was very near slaughter level of a year ago. Processing of other livestock, however, was on a much smaller scale than for the same time of a year ago with the calf and cattle totals under the previous week.

	Cattle	Calves	Hogs	Dhosp
NORTH ATLANTIC New York, Newark, Jersey City Baltimore, Philadelphia	13,857 6,052	8,545 913	55,939 30,646	61,30g 1,70g
NORTH CENTRAL Cincinnati. Cleveland, Indianapolis Chicago, Elburn St. Paul-Wisconsin Group ¹ . St. Louis Area ² . Sloux City Omaha Kansas City Iowa & So. Minn. ⁵ .	31,349 26,488 14,329 8,305 16,295 17,878	2,781 9,854 32,728 10,797 581 1,878 7,810 7,765	66,137 131,941 139,840 100,225 42,014 71,214 68,104 227,518	9,536 42,554 22,566 21,554 21,737 39,480 44,68
SOUTHEAST4	8,460	7,108	25,827	920
SOUTH CENTRAL WEST5	31,459	19,708	90,368	47,786
ROCKY MOUNTAINS	7,457	1,016	22,038	9.341
PACIFIC ⁷ Total Total prev. week, Total last year.	$232,826 \\ 240,860$	4,239 115,723 132,471 138,967	37,174 1,108,980 1,021,619 1,126,854	873,866 827,829 427,141
Includes St. Paul, S. St. Paul and Nev Green Bay, Wis. Includes St. Louis Natio	onal Sto	ockyards,	E. St. Lo	wankee,

Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwasse Green Bay, Wis. "Includes St. Louis National Stockyards, E. St. Louis, and St. Louis, Mo. "Includes Cedar Rapids, Des Moines, Fort Dodge, MacCity, Marshalitown, Ottumwa, Storm Lake, Waterloo, Iowa, and Abert Laustin, Minn. "Includes Birmingham, Dotban, Montgomery, Ala., Tallaham, Fila. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, 6; "Includes B. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okia, P. Worth, Texas. "Includes Denver, Colo., Ogden, and Salt Lake, Utah. Include Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Titton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fa.:

			Cattle	Calves High
Week ended	Dec. 7	7		3.130 18,10
Last week .				3,771 10,19 885 10,00
Last year .				885 18,60



KREY

Tenderated Hams

and other Products have earned a
Nation wide recognition for Quality & Profitable Selling

KREY PACKING COMPANY

ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

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A. L. HOLBROOK 74 Warren Buffalo, N. Y.

HAROLD L, M. WEINSTEIN
WOODRUFF & CO.
406 West 14th St. 122 N. Delawer
New York, N. Y. Philiadelphie, Pa

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C. Local and Western Shipper Pittsburgh, Pa.

PHILADELPHIA BONELESS BEEF CO.

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Straight and Mixed Carload Shipments

BEEF AND PORK

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Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15ceach. "Position wonded," special rates minimum 20 words \$2.00, additional words 10 ceach. Count address or box number as four words. Headling 75c extra. Listing advertisements 75c per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

Position Wanted

INDUSTRIAL ENGINEER—Assistant superintendent. Niseteen years' experience in packing houses. Fully qualified as industrial engineer. Thorough knowledge of packinghouse practices, methods, operations, products. Extensive administrative and superintence permanent connections. Successful record. W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicage 5, Ill.

VETERINARIAN

Recent graduate with 3½ years' experience in most and canning industries as army meat inspector, desires position with future in the packing industry. W-933, THE NATIONAL PROVISION-ER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Connection with mill or distributor marketing high quality binders for meat industry. By stright or sell on commission. Established following consuming 15/20 carboads yearly. Prodramant stand all tests. References. W-396, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TRAFFIC MANAGER: Or assistant, with 12 years' packinghouse experience with large independent house. Know rates, claims, export, all phases of traffic in regard to packinghouse shipments. Will go anywhere. Good references. W-397, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

Help Wanted

SALES OPPORTUNITY

Manufacturer of curing materials, seasonings, natural and imitation spices, flavoring extracts, etc., has excellent sales openings in midwest tertotry including Ohio and Michigan and upstate New York and New England. Liberal arrangement with right persons having contacts in meat packing, sausage manufacturing, confectionery and baking fields. W-352, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CHEMIST WANTED: By a large eastern meat packer with training and experience in food technology and analysis. Ability to carry on research and product development work. Excellent opportusity, State age, experience, training and salary requirements. Address all replies to H. E. Wennagel, Manager, Industrial Relations, The Wm. Schüderberg-T. J. Kurdle Co., 3800 E. Baltimore Street, Baltimore 3, Md.

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked mat production. Give age and details of past expedience and salary expected. Write Box W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Calcago 6, III.

HOTEL SUPPLY HOUSE located in middle west, desires a poultry man who is capable in buying and selling. Unusual opportunity for an experienced man. Write fully, giving particulars and experience. W-387, THE NATIONAL PROVISION-ER, 467 8. Dearborn St., Chicago 5, Ill.

FOREMAN wanted, experienced in beef and hog tilling and cutting operations. Real opportunity for a capable man. Plant located in middle east. Give full details of activities in packing industry, also salary expected. W-338, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5,

PRACTICAL SUPERINTENDENT wanted. Must have knowledge of beef, pork and sausage operates, also supervision of mechanical maintenance. Excellent opportunity. Give full details, age, education and past activities. W-339, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

WORKING FOREMAN: Beef and hog killing de-partment. This is your opportunity for a steady posting, with a growing concern. Give details of past experience, age and salary expected. Stade Brox. Packing Co., P. O. Box 443, Columbus, ladians.

CASING FOREMAN: Middle west company has several attractive openings for all-around men with practical experience on hos casings. Give age, smlary expected, and previous employment record, W-355, THE NATIONAL PROVISIONER, 467 8. Dearborn St., Chicago 5, III.

Help Wanted

SAUNAGE FOREMAN: Who knows how to produce the finest quality pork products wanted for small pork packing plant New York state. Must be experienced in slaughtering, cutting, curing and making fine quality sausage and meat specialties. Give details and experience; age, salary expected. W-598, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

NUPERINTENDENT: Wanted for hotel supply house with full knowledge of meats and poultry, to supervise plant operations of 100 employees, Must have complete knowledge of meats and poultry and by past experience feel qualified assume this responsible position. Applications will be held in strict confidence and must be complete in all details. W-399, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE FOREMAN: Capable of taking full charge of sausage department. Give age, experi-ence, salary desired, and must furnish references. Write Hell Packing Co., 2216 LaSalle St., St. Louis 4, Mo.

BUTCHER WANTED: Experienced in beef and hog killing. Steady position. Give details of past experience, age and salary expected. W-400, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

EXPERIENCED maintenance man and foreman wanted for small modern midwestern rendering plant. Excellent future. All correspondence strictly confidential. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TANK FOREMAN: Casing foreman, and pork butchers. Good pay and good jobs in northern plant in northern Ohio. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced sausage room salesman to call on middle states trade. Salary, commission and expenses. W-380, THE NATIONAL PROVI-SIONER, 749 Lexington Ave., New York 22, N.Y.

Plants Wanted and for Sale

WANTED TO LEASE: Room suitable for boning operations. Chicago area, in building now having federal inspection, or suitable for federal inspection. Must have generous dock facilities with close proximity to railroad siding preferred. W-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO BUY: Packing plant located in central or eastern Oblo, with capacity of 300 to 500 hogs weekly, and 100 to 150 cattle. Write Arnold Schneemann, Box 321, San Angelo, Texas.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-138, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

FOR SALE: Small packing house located in one of the best sections of Colorado. Plenty of live-stock to be bought locally. Employing 15 people at present. No B.A.I. inspection, FS-402, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Old established slaughtering plant for cattle and small stock, modern equipment, located in a large midwestern city, very fine list of dependable customers. Reasonable terms. FS-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR RENT: Completely equipped slaughter house, for cattle, caives and lambs. Located twelve miles from Buffalo, Niagara Falls and Lockport, New York, FR-388, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Servicemen's Classified Ads

Ex-service army officer with 8 years' experience in labor standards department of large packing plant, with college training in economics, desires contact with packer who has or is contemplating installation of an incentive plan system. W-394, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Army captain, ambitious, eager young (20) staff officer with college background seeks permanent connection. Civilian merchandising experience 5 years. Administrative, executive experience in army. Do you need an administrative assistant? Confidential. W-395, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Miscellaneous

WANTED

VIENNA SAUSAGE, CANNED CANNED BACON, 24/1½ lb. tins CORNED BEEF HASH, 24/1 lb. tins RENDERED BEEF FAT, 50 lb.

containers MARTIN PACKING CO. 127 Belmont Ave. Newark 3, N. J.

CANNED MEATS BUSINESS

WANTED. Must be large, well-established and preferably located in the east. Please submit full details which will be held in confidence.

W-404 THE NATIONAL PROVISIONER 740 Lexington Ave., New York 22, N. Y.

NAUSAGE MAKER wishes to buy an interest in a packinghouse or sausage factory, or to contact a partner. W-389, THE NATIONAL PROVISION-ER, 407 S. Dearborn St., Chicago 5, III.

Equipment Wanted and for Sale

(1) Unit, No. 8828 Skinner Eng., 75 K.W. 120 lb. steam, cy. 13 x 12 W.E. No. 301424 generator, A.C.P.F. 1.00, Type TRE-26-75-276, Form D. Amp. 180, speed 276, K.W. 75 Volts full load 240, complete with panels and instruments. (2) Unit, 6468 Ball Eng. 96 K.W. 120 lb. steam, G.B. No. 305659 generator A.C.I.S. 350126-7, Type TRE-32-120-225, Form D, P.F.-8, P Hose 3, Amp. 300, speed 225, Cy. 60, volts full load 230, complete with panels and instruments. Desire to sell both units together, they are in perfect mechanical condition and priced for a quick sale. Stadler Bros. Packing Company, P. O. Box 443, Columbus, Indiana.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor: 1-Meekin crackling expeller; 2-4x8 and xv9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12' mechanical cooker: 1 #41 meat grider; 1-#27 Buffalo silent cutter: 1-Brecht 200 lb. assussge stuffer: 1-Creasy #55 and 1-Victor #3 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

1—Revolving bake oven for meat loaves
71—Bacon forming boxes
1—1000# Howe track beam scale
1—3000# Howe track beam scale
1—3usage mixer 400# capacity
1—#61 Boss meat grinder with motor
1—Griffith ham tying machine, hand operated
1—Allbright-Nell lard roll
1—Lard grator,
Maurer-Neurer Corporation, Arkansas City, Kansas

FOR SALE: Boss hog casing cleaning machine, No. 157. Pulley speed 775 R.P.M., drum 18. volt 220, chain drive. With or without motor. Hubert H. Smith, 509 Young Ave., Muskegon, Mich.

FOR SALE: Electric holsts, Budgit, 1 ton, ½ ton, single, two- and three-phase, new. Immediate delivery; \$189 and \$209. Also new ham and boaf molds; scrapple kettles, etc. Chas. Abrams, 68 N. 2nd St., Philadelphia 6, Pa.

FOR SALE: Good used 300 ton Thomas-Albright hydraulic crackling press, complete with pump. San Angelo By-Products Co., San Angelo, Texas.

EQUIPMENT WANTED: One Sprague-Sells hand pack filler for cans with or without juicing attachment. E. Greenebaum Co., 328 East 103rd St. New York 29, N. Y. Telephone: Atwater 9-3010

another e season . Proces ller scale nd cattle

137 941 840

827 368 47,796 9,361

174 \$7.870 .980 \$73.886 .619 \$27.128 .854 427,141 Milwanee,
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WALDECK

VEHISTEN & CO. I. Delawas Selphia, Pa.

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er 15, 1965

Meat and Gravy

Memo to officials of M. Rothschild & Sons, Detroit meat packers: In case you didn't know, you have within your ranks an employe who can cull poetry from even such a gory subject as cattle slaughtering. She is Evelyn S. Miller, a bookkeeper, and here's how she views killing operations:

"I stand on the kill floor awatching the battle Where butchers with hammers are knocking the cattle. Down goes poor Bossy, so totally spent—Up goes an odor, not 'heavenly scent.' In goes the knife and out comes the viscera, 'Dear me,' says I, 'can't stand much of this-era.'

They reach into Bossy and take her apart (Tomorrow some diner will chew her dear heart). And while this they're doing I stand there ashiver, They plunge in again—and this time it's her liver!

They dig in for this and they dig in for that, And soon they come up with some luscious caul fat, The tongues also play not the least part in this, In fact from the whole cow there's nothing much missed.

When finally they're through rummaging 'round her inside, They grab a sharp knife and they cut off her hide. Such spilling of blood and such cutting of meat, Just so people like us can have shortribs to eat."



. MORAL NOTE OF THE TIMES: "Now's a good time to take money away from people because they've got a lot of it." (Conversation between two upstanding looking citizens in the Board of Trade building.)



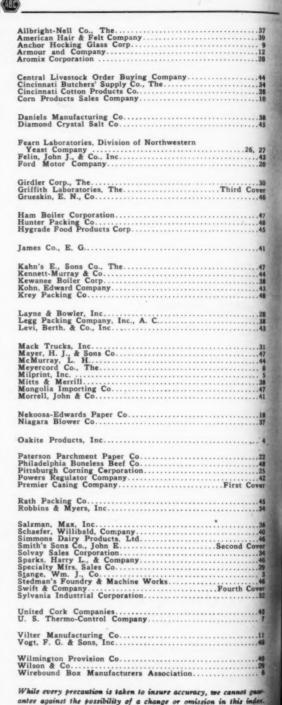
Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Browsing through the files of The National Provisioner each week, we often pause to wonder wistfully whatever became of the "old school" type of advertiser, like Craig Ridgway & Son Co., Coatesville, Pa. The president of this firm, which manufactured steam-driven elevators, was a two-fisted, outspoken individualist who made up in fervor what he lacked in finesse. He obviously wrote the copy for his ads, displaying a unique ability to wax bombastic without growing offensive-or are we just thick-skinned? Judge for yourself from this typical ad, which appeared in the Provisioner of August 14, 1909: "'What's the use of making a fool of yourself?' the 'old man' demanded, 'running down Ridgway's elevators. If 'lectricity is such a great way to run elevators, why are the big concerns throwing out 'lectrics and putting in Ridgway elevators?' . . . You see, the 'old man' had just ordered an outfit of steam hydraulics and the fool 'lectric agent had told him, 'You'll be sorry.' It takes a hard cheek to tell a man his judgment is poor: we never do it. When we lose an order, we smile and say nothing and sit down and wait. We will put in our elevator later. Ten years from now they will put any packer in the lunatic asylum who don't hook 'er to the biler.'" The Ridgway ads dropped out of sight some time later and seemingly never re-appeared. But, so far as we know, a lineal descendant of the man who wrote such firey copy may still be turning out steam hydraulic elevators, or something. Should he be around, we'd like to meet him. If he has his dad's spark, he must be a dynamo for sure.

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